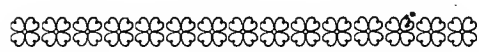
Fellows' Menu Maker

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THE MENU MAKER

Suggestions for Selecting and Arranging Menus for Hotels and Restaurants, with Object of Changing from Day to Day to Give Continuous Variety of Foods in Season · · A Reminder for the Breakfast, Luncheon, Dinner, and Supper Cards, Together with Brief Notations of Interest to the Proprietor, Steward, Headwaiter and Chef.

An Exposition of Catering Ideas Calculated to Popularize Public Dining Halls · · A Chapter Devoted to the Most Popular Soups, Fish, Boiled Meats, Roasts and Entrees. Also a Department for Banquet Bills of Fare and Suggestions for Dinner Party Menus · · The Book Supplemented with an Exposition of Menus and Editorial Matter Relating to Menu Compilation Reprinted from THE HOTEL MONTHLY.

By CHARLES FELLOWS
Author of The Chef's Reminder, A Selection of Dishes, and The Culinary Handbook

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INDEX.

Breakfast, American Plan..... 1

Luncheon, American Plan..... 1

Dinner, American Plan..... 1

Luncheon, European Plan..... 2

Dinner, European Plan..... 3

Breakfast Specials..... 3 to 38

Luncheon Dishes..... 3 to 38

Cafe Specials..... 3 to 38

Dinner Dishes..... 3 to 38

Daily Change of Soups, Fish, Boileds, Entrees, Roasts, and Specials.. 38 to 49

Suggestions for Specials for a Day..... 50 to 52

Business Men's Luncheon Menus..... 53 to 56

A Dissertation on The Bill of Fare Maker vs. The Waiter and the Tipping System..... 57

Popular Soups..... 58

Popular Fish..... 58

Popular Boiled Meats..... 58

Popular Roasts..... 59

Popular Entrees..... 59

Banquet Menus..... 60 to 62

Suggestions for Dinner Party Menus..... 63

This index applies only to section printed on buff paper

Appendix is printed on white paper. See index on page 193

Fellows' Menu Maker.

A Daily Change of Soups, Fish, Entrees, Roasts and Salads.

SELECTIONS FOR BREAKFAST, LUNCHEON AND DINNER CARDS.

In this exhibit, the cards for March 1 (with the exception of the breakfast à la carte) are printed entire. The dishes prefixed with a star (*) on these cards are so designated as the ones which are changed from meal to meal. The presentation of dishes for the other days of the month show only the changes. Fruits, vegetables and cold meats are naturally changed according to the market and contents of the ice box.

Sunday, March 1.

Breakfast.

American Plan.

FRUIT.

Grape Fruit Orange Marmalade

CEREALS.

Pillsbury's Vitos Shredded Wheat Biscuit
Cream of Wheat Apitezo Oatmeal Boiled Rice
Pettijohn's Breakfast Food Force
Puffed Rice Toasted Corn Flakes
Zest Malta Vita Grape Nuts

EGGS.

Boiled Fried Scrambled Poached or Shirred
Au Gratin A la Creole Au Beurre Noir
Omelettes: Plain Ham, Parsley, Jelly or Spanish

HOT MEATS.

Ham or Bacon, broiled or fried
Calf's Liver and Bacon
Veal Cutlet, plain or breaded
Pork, Mutton, Veal or Lamb Chops
Tenderloin Steak Sirloin Steak Rump Steak
Garnitures: Mushroom, Creole or Tomato Sauce

SPECIAL.

*Broiled Fresh Pigs' Feet
*Creamed Finnan Haddie, on Toast
*Broiled Lamb Kidneys with Bacon, on Toast
*Boiled or Broiled Salt Mackerel
*Lamb Chops, Breaded, Tomato Sauce
*Broiled or Fried Sausages or Sausage Cakes
*Steamed Frankforts, Hot Potato Salad
*Pork and Beans, Brown Bread
*Fried Corn Mush *Clam Broth

POTATOES.

Saute German Fried French Fried
Baked Hashed Lyonnaise Stewed

HOT BREAD

French Rolls Vienna Rolls Hot Corn Bread
Dry, Buttered, Dipped, Milk or Boston Cream Toast
Wheat or Buckwheat Cakes German Coffee Cake
Maple Syrup Strained Honey Comb Honey

COFFEE AND TEA.

Coffee Tea Chocolate Postum Cereal Hot Milk

Luncheon.

American Plan.

*Lamb Broth with Barley
*Consommé en Tasse
Dill Pickles Apple Butter
*Boiled Fresh Cod, Egg Sauce
*Potatoes Hollandaise
*Boiled Leg of Spring Lamb, Sauce Soubise
*Breast of Veal, Sauté, with Macaroni
*Turkey Croquettes, Mushroom Sauce
*Orange Fritters, Claret Sauce
Mashed Potatoes Baked Sweet Potatoes
Sugar Corn Garden Peas
Frozen Egg Nog
COLD—Roast Beef Ham Truffled Sardines
Salami
*Chicken Salad
Cold Cup Custard
Hot Almond Buns Assorted Cake
Stewed Fresh Rhubarb
Waukesha Cream Cheese
Cocoa Tea Milk Buttermilk Coffee

Dinner.

American Plan.

Blue Points
*Giblet Gumbo
*Clear Green Turtle
Celery Salted Nuts Olives
*Pompano, Sauté, Trianon Sauce
*Potatoes Long Branch
*Broiled Calf's Sweetbreads, au Naturel,
Asparagus Tips
*Fricandeau of Veal, Naples Style
*Pineapple Fritters, au Marasquin
Mashed Potatoes Boiled Potatoes
Fried Oyster Plant Cauliflower
Punch au Vermouth
Roast Prime Ribs of Beef, au Jus
*Roast Chicken, Stuffed, Hanover Sauce
Chicory, German Dressing
Plum Pudding, Hard and Brandy Sauce
Hot Mince Pie Pumpkin Pie
Champagne Jelly
Chocolate Sundae Assorted Cake
Swiss and Imperial Cheese
Coffee
Apples

Luncheon.

European Plan.

OYSTERS AND CLAMS.

Rockaways, half-dozen 35
Rockaway Shell Roast with Minced Bacon 75-40
Blue Points 25 Boston Pan Roast 50
Plain or Milk Stew 35 Cream Stew 50
Creamed Oysters, Chafing Dish 1.00

SOUPS

Tomato with Rice 35-20 Consommé en Tasse 15
Consommé Macedoine 35-20
*Lamb Broth with Barley 35-20

RELISHES.

Ripe or Queen Olives 25
Chow-Chow 15 Dill Pickles 10
Radishes 10 Young Onions 10 Celery 25
Melon Mangoes 15 India Relish 10
New Astrakhan Caviar 1.25 Sweet Pickles 10

FISH.

Broiled or Steamed Finnan Haddie 60-35
Broiled Live Lobster, Chili Sauce 1.10-60
Planked Delaware Shad 1.10-60
Broiled Shad 75-40 Fresh Mackerel 75-40
Broiled Jumbo Whitefish 75-40
*Boiled Fresh Cod, Egg Sauce, Potatoes Hollandaise 60-35

SPECIALS.

*Boiled Leg of Spring Lamb, Sauce Soubise 75-40
*Broiled Pig Chops, Sauce Italian 60-35
*Oyster Vol-au-Vent 60-35
*Sweetbreads, au Beurre Noir 75-40
*Small Tenderloin Steak, Bearnaise 75-40
*Orange Fritters, Cláret Sauce 25

POULTRY.

Broiled Spring Chicken 1.10-60

VEGETABLES.

Sugar Corn 20 Garden Peas 20
Artichokes, Hollandaise 40
Sugar Beets 15 French Peas 25 Green Peas 20
Mashed Potatoes 15 Boiled Rice 15
Succotash 20 Lima Beans 20 String Beans 20
American Asparagus 35 Grilled Tomatoes 40-25
Fried or Grilled Sweet Potatoes 20

COLD MEATS.

Boar's Head Brawn 60-35
German Salami 60-35 Ox Tongue 60-35
Ham 60-35 Chicken 75-40 Fowl 75-40
Kalter Aufschnitt 75-40
German Potato Salad served with Cold Meats at Lunch only

SALADS.

(Mayonnaise or French Dressing)

Imported French Endive 60-35
Lettuce, Romaine, Chicory or Escarole 40-25, with
Oranges, Grape Fruit, Pineapple or Apples 60-35
Celery, Cucumbers or Tomatoes 40-25
French String Beans 60-35
Chiffonade 75-40 Combination 50-30
Waldorf 60-35 Macedoine 60-35
Tomato, Stuffed with Chicken (1) 35
Tomato, Stuffed with Sweetbreads (1) 35

DESSERT.

Hot Mince Pie 10 Pumpkin Pie 10 Apple Pie 10
Pie à la Mode 20
Cold Cup Custard 15 Frozen Egg Nogg 25
Hot Almond Buns 10 Chocolate Eclairs 15
Strawberrw Ice Cream 20 Chocolate Ice Cream 15
Neapolitan Ice Cream 20 Vanilla Ice Cream 15
Tutti-Fruitti Ice Cream 20
Assorted Cake 20

FRUITS AND PRESERVES.

Baked Apple with Cream 15
Grape Fruit in Glass (1) 35
Arkansaw Black Apples 10
Stewed Rhubarb 15
Apples 10 Bananas (2) 20 Oranges (1) 10
Spitzenberg Apples 15 Malaga Grapes 25
Figs in Syrup or au Marasquin 25
Preserved Cherries, Raspberries or Strawberries 15
Apple Butter 10

COFFEE, TEA, ETC.

Pot of Coffee (for 1) 15 (for 2) 25
Coffee, per Cup 10 Demi-Tasse 10
TEA—Oolong, Green, English Breakfast, Uncolored Japan or Ceylon 25-15
Cocoa or Chocolate 25-15 Postum Cereal 15
Milk, per Glass 10 Cream, per Glass 20

Dinner.

European Plan.

OYSTERS AND CLAMS.

Rockaways, half dozen 35
Rockaways, Shell Roast with Minced Bacon 40-75
Boston Pan Roast 50 Blue Points 25
Plain or Milk Stew 35 Cream Stew 50
Creamed Oysters, Chafing Dish 1.00

SOUPS.

Tomato with Rice 35-20
Mock Turtle 35-20 Ox Tail 35-20
Puree Mongole 35-20 St. Germain 35-20
Chicken à la Reine 35-20 Chicken Gumbo 35-20
Consommé, Macedoine 35-20
Consommé en Tasse 15 *Giblet Gumbo 35-20
*Clear Green Turtle 35-20

RELISHES.

Stuffed, Ripe or Queen Olives 25
C. & B. Chow-Chow or Pickled Walnuts 25
Celery 25 Melon Mangoes 25 Radishes 10
Mixed Shelled Nuts 25
New Astrakhan Caviar 1.25

FISH.

Broiled Shad 75-40 Planked Shad 1.10-60
Broiled Live Lobster, Chili Sauce 1 10 60
Broiled Black Bass 75-40
Broiled Fresh Mackerel 75-40
Broiled Jumbo Whitefish 75-40
Planked Jumbo Whitefish 1.10-60
*Pompano, Sauté, Trianon Sauce, Long Branch Potatoes 60-35

ENTREES.

*Broiled Lamb Fries with Bacon,
Tartar Sauce 75-40
*Tenderloin of Beef, Larded,
Mushroom Sauce 75-40
*Fried Spring Chicken, Corn Fritters 90-50
*Braised Fowl, à la Creole 90-50
*Pineapple Fritters, au Marasquin 25

ROASTS.

Prime Ribs of Beef, au Jus 75-40
*Virginia Peanut Ham au Xeres 75-40

POULTRY.

Broiled Spring Chicken 1.10-60

VEGETABLES.

Fried Oyster Plant 20 Cauliflower 20
New Bermuda Potatoes 20 Boiled Potatoes 15
Mashed Potatoes 15 Baked Potatoes 15
Artichokes, Hollandaise 40
French Peas 25 Succotash 20 Green Peas 20

Dinner—Continued.

European Plan.

VEGETABLES.

American Asparagus 60-35
Lima Beans 20 Stringless Beans 20
Fried Egg Plant 20 Grilled Tomato 40-25
Fried or Grilled Sweet Potatoes 20

SALADS.

(Mayonnaise or French Dressing)
Imported French Endive 60-35
Lettuce, Romaine, Chicory or Escarole 40-25, with
Grape Fruit, Oranges or Pineapple 60-35
Celery, Apple and Nuts 60-35 Chiffonade 75-40
Grapes and Celery 60-35
Pears and Pineapple 60-35
Artichokes, Vinaigrette 60-35
Combination. Lettuce and Tomatoes or
Cucumbers 50-30
Tomato Stuffed with Chicken or Sweetbreads(1)35

DESSERT.

Hot Mince Pie 10 Apple Pie 10 Pumpkin Pie 10
Pie à la Mode 20
English Plum Pudding, Hard and Brandy Sauce 20
Chocolate Eclairs 15 Chocolate Mousse 25
Chocolate Sundae 20 Lady Fingers 15
Macaroons 20 Assorted Cake 20
Frozen Egg Nog 25
Chocolate Ice Cream 15 Neapolitan Ice Cream 20
Tutti-Fruitti Ice Cream 20 Vanilla Ice Cream 15
Strawberry Ice Cream 20 Roman Punch 15
Bisquit Glace 25 Charlotte Russe 20
Port or Sherry Wine Jelly 20

FRUIT.

Strawberries with Cream 40
Apple Butter 10 Malaga Grapes 25
Arkansaw Black Apples 10 Stewed Rhubarb 15
Grape Fruit in glass (1) 35
Figs or Peaches au Cognac 25
Spitzenberg Apples (1) 15
Orange (1) 10 Bananas (2) 15

CHEESE.

Brie 25-15 Roquefort 25-15 Gorgonzola 25-15
English Sage 25-15 Edam 25-15 Cream 25-15
Camembert 25-15 Holland Gouda 25 15
Neufchatel 25-15 Swiss 25-15
American 10
Bar-le-Duc Jelly 50 Cuba Guava Jelly 35

COFFEE, TEA, ETC.

Pot of Coffee (for 1) 15 (for 2) 25
Coffee, per Cup 10 Demi-Tasse 10
TEA—Oolong, Green, English Breakfast, Un
colored Japan or Ceylon 25-15
Cocoa or Chocolate 25-15 Turkish Coffee 25
Milk, per Glass 10 Cream, per Glass 20

Monday, March 2.

BREAKFAST SPECIALS.

Broiled fresh pigs' feet.
Pork tenderloin, apple sauce.
Fried or broiled pork sausages, or sausage cakes.
Broiled lamb kidneys with bacon.
Corned beef hash, plain or with egg.
Chipped beef in cream.
Lamb chops, breaded, tomato sauce.
Fried corn mush. Beef bouillon.

LUNCH

Beef broth with rice. Consommé in cup.
Brook trout, au naturel, potatoes Victoria.
Roast veal with tomatoed macaroni.
Chicken livers, sautés, with mushrooms.
Boston baked pork and beans.
Apple fritters, brandy sauce.
Parisienne vegetable salad.

CAFE SPECIALS.

Fried scallops, tomato sauce.
Broiled veal kidneys, sauce Colbert.
Stuffed lamb hearts, French beans.
Breast of chicken, au supreme.
Boston baked pork and beans.
Apple fritters, brandy sauce.

DINNER.

Puree Freneuse. Consommé with rice.
Fillet of sole à la Mornay, potatoes Hollandaise.
Braised sirloin of beef à la Mexicaine.
Salted ham with white turnips.
Cannelons of Salmon, Bechamel sauce.
Blueberry charlotte.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Broiled shad roe with bacon.
Lamb fries, breaded, Tartar sauce.
Sweetbread patties with mushrooms.
Macaroni and cheese, Italienne.
Larded tenderloin of beef à la Mexicaine.
California peaches à la Condé.
Boiled chicken with bacon, parsley sauce.
Roast loin of lamb, mint sauce, garden peas.

Tuesday, March 3.

BREAKFAST SPECIALS.

Fried perch with bacon.
Finnan haddie, boiled or broiled.
Broiled or fried pork sausages.
Broiled fresh pigs' feet.
Hot soused pigs' feet with potato salad.
Hungarian goulache.
Broiled lamb kidneys with bacon on toast.
Fried corn mush. Celery bouillon.

LUNCH.

Puree Jackson. Consommé aux Flageolets.
Broiled lake trout, maitre d'hotel, potatoes Julienne
Broiled pork tenderloin, apple sauce.
Boiled ox heart. horseradish sauce.
Black bass croquettes, sauce Hollandaise.
Macaroni cake with jelly. Shrimp salad.

CAFE SPECIALS.

Breaded lamb chops, mint jelly.
Veal cutlets à l'Allemande.
Grilled pork tenderloin, apple sauce.
Roast beef hash with green peppers, on toast.
Macaroni cake with jelly.

DINNER.

Calf's head, à la Portugaise.
Consommé Julienne.
Broiled filleted salmon, Genevoise sauce, potato
croquettes.
Sweetbreads with peas, en croustade.
Pork spare ribs with sauer kraut.
Spaghetti à l'Italienne.
Baked cherry roll, au Kirsch.
Roast mutton with jelly.

CAFE SPECIALS.

Broiled spring chicken with hominy.
Little pig pork chops with fried apples.
Fried scallops with green peas.
Sweetbreads à la poulette, en croustades.
Lamb fries, breaded, tomato sauce.
Baked cherry roll, au Kirsch.

Wednesday, March 4.

BREAKFAST SPECIALS.

Fried whitefish, plain or with tomato sauce.
Boiled or broiled salt mackerel.
Fried or boiled pork sausages.
Steamed or broiled finnan haddie.
Tomatoed sausage cakes.
Chicken livers and mushrooms in cases.
Fried hominy. Fresh clam bouillon.

LUNCH.

Kidney soup, London style.
Consommé au Semoule.
Boiled halibut, lobster sauce, Nantaise potatoes.
Hamburg steak, Bordelaise sauce.
Fried pigs' feet, tomato sauce.
Salt pork with fried apples.
Rice croquettes, almond sauce.
Asparagus salad with salmon.

CAFE SPECIALS.

Broiled shad roe with bacon.
Salmon omelet, oyster sauce.
Stewed pigeon with green peas.
Hamburg steak, Bordelaise sauce.
Rice croquettes, almond sauce.

DINNER.

Cream of tomatoes. Consommé Imperial.
Baked stuffed weakfish, Italienne, potatoes Gastronome.
Leg of veal, larded and braised, with mushrooms.
Curry of lamb with macaroni.
Poultry giblets sauté, en bordure.
Greengage plums en compote.
Roast turkey, stuffed, cranberry sauce.

CAFE SPECIALS.

Calf's head en tortue.
Broiled sweetbreads à la Jardiniere.
Fricandeau of veal à la Chipolata.
Devilled crabs, sauce Tartar.
Smothered chicken, country style.
Greengage plums à la Condé.

Thursday, March 5.

BREAKFAST SPECIALS.

Broiled trout, maitre d'hotel.
Finnan haddie, boiled or broiled.
Codfish cakes, plain or cream sauce.
Lamb fries, breaded, tomato sauce.
Broiled or fried pork sausages or sausage cake.
Broiled lamb kidneys with bacon on toast.
Fried corn mush. Beef bouillon.

LUNCH.

Cream of barley, Jardiniere.
Consommé en tasse.
Broiled sea trout au naturel, potatoes Reitz.
Braised ham hocks with cabbage.
Sweetbreads à la Pontell.
Tomatoed sausage cakes.
Farina cake, orange sauce.
Salad Japonaise.

CAFE SPECIALS.

Cold roast turkey, salad Japonaise.
Other Specials were same as on American plan.

DINNER.

Ox palate à l'Anglaise.
Consommé with Vermicelli.
Fried smelts, tomato sauce, Julienne potatoes.
Boiled salted ham with parsnips.
Macaroni à la Toscane.
Breaded veal cutlet, Italian sauce.
Chocolat fritters à la Vanille.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Breast of Chicken à la Creole.
Sweetbread with mushroom patties.
Breaded veal cutlet, Italian sauce.
Boiled turkey, celery sauce.
Macaroni à la Toscane.
Chocolat fritters à la Vanille.

Friday, March 6.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Codfish hash, New England style.
Boiled or broiled salt mackerel.
Steamed finnan haddie, drawn butter.
Soused pigs' feet, breaded.
Creamed chicken en croustade.
Imported frankfurters, hot potato salad.
Fried corn mush. Clam bouillon.

LUNCH.

Potage Brabançonne. Consommé au Creole.
Boiled bass with green peas, Bechamel, potatoes Hollandaise.
Curried lamb with rice.
Calf's brains, breaded, tomato sauce.
Beefsteak and kidney pie.
Fried scallops, cream sauce.
Lima bean salad.

CAFE SPECIALS.

Fried smelts with bacon, Tartar sauce.
Steak and kidney pie.
Calf's brains with brown butter.
Lobster à la Bordelaise.
Peaches à la Condé.

DINNER.

Boston clam chowder. Consommé Printaniere.
Salmon, broiled, Vertpre, potatoes Julienne.
Fried chicken with corn fritters, cream sauce.
Broiled pork tenderloin, sauce Robert.
Haricot of ox joints, Jardiniere.
Banana fritters, citron sauce
Roast pig, sage and apple sauces.

CAFE SPECIALS.

Fried chicken à la Maryland.
Larded tenderloin à la Bayard.
Broiled veal sweetbreads with bacon.
Banana fritters, citron sauce.

Saturday, March 7.

BREAKFAST SPECIALS.

Fried or broiled halibut steak.
Tomatoed sausage cakes.
Fried or broiled pork sausages.
Broiled lamb kidney with bacon.
Boiled or broiled salt mackerel.
Roast beef hash with green peppers.

BREAKFAST SPECIALS—Continued.

Broiled fresh pigs' feet.
Chipped beef in cream.
Codfish cakes and bacon.
Fried hominy Beef bouillon.

LUNCH.

Ox-tail soup. Consommé aux pates.
Fried Canada smelts, tomato sauce, Parisienne potatoes.
Frankfort sausages with sauer kraut.
Braised beef hash with peppers, en bordure.
Fricasse of chicken wings with rice.
Apple fritters, brandy sauce.
Chicken salad.

CAFE SPECIALS.

Fried shad roe, gherkin sauce.
Salmis of duck, aux olives farcies.
Breast of chicken à la Montebello.
Calf's brains, breaded, sauce Bearnaise.
Apple fritters, brandy sauce.

DINNER.

Creole gumbo. Consommé Claremont.
Baked stuffed fresh mackerel à l'Espagnole, potatoes Colbert.
Blanquette of veal with button mushrooms.
Chicken cutlets, Montpensier.
Sirloin, braised, à la Financiere.
Roast spring lamb. mint sauce.
Bell fritters, sauce Sabayon.

CAFE SPECIALS.

Roast pig with baked apples.
Stuffed duck with peas, orange sauce.
Chicken cutlets, Montpensier.
Small tenderloin steak, Bearnaise.
Bell fritters, sauce Sabayon.

Sunday, March 8.

BREAKFAST SPECIALS.

Fried perch with bacon.
Trout steak, Sicilian sauce, (Espagnole, sherry or marsala wine, french fried onions).
Fried or broiled pork sausages, or sausage cake.
Anchovy toast with poached egg.
Salt pork with fried apples.
Imported Frankfurters with hot potato salad.

LUNCH.

Mutton muligatawney.
Consommé en tasse.
Pompano sauté, à la Meuniere.
Potatoes Marie (cream mashed potatoes, shaped from bag and tube).
Braised leg of mutton à la Bretonne (leg of mutton with a few cloves of garlic inserted in the meat; braised with navy beans, served with them).
Croquettes of sweetbread, mushroom sauce.
Minced ham and lettuce sandwich.
Cherry fritters, maraschino sauce.
Parisienne potato salad.

CAFE SPECIALS.

Broiled Philadelphia squab on toast.
Escalloped oysters en bordure, au gratin.
Fillet of black bass, sauce Genoise.
Omelet Algerienne.
Cherry fritters, maraschino sauce.

DINNER.

Chicken with okra.
Green turtle clear, aux quenelles.
Boiled turbot, lobster sauce.
Potatoes Anglaise (potatoes quartered, steamed, maitre d'hotel).
Sauté of sweetbreads with mushrooms, en croustade.
Tenderloin of beef à la Godard.
Pineapple fritters, glace
Roast turkey, stuffed, cranberry sauce.

CAFE SPECIALS.

Stuffed pork tenderloin, candied sweet potatoes.
Broiled veal sweetbreads with bacon.
Barataria shrimp patties à la Cardinal.
Lamb chops, breaded, mint jelly.
Tenderloin of beef à la Godard.
Pineapple fritters, glace.

Monday, March 9.

BREAKFAST SPECIALS.

Panfish sauté with bacon.
Fried mackerel roe with mushrooms.
Beef palates, sauce Hollandaise.
Curried sardines on toast.
Broiled fresh pigs' feet.
Broiled or fried pork sausage, or sausage cake.
Corned beef hash, plain or with egg.
Fried corn mush. Tomato bouillon.

LUNCH.

Puree of lima beans.
Consommé aux Trois-Racine.
Fillets of bass, remoulade sauce, potatoes persilees.
Boiled mutton, caper sauce, white turnips.
Macaroni with minced ham, au gratin.
Giblet pie.
Fried apples with creamed rice.
Julienne vegetable salad.

CAFE SPECIALS.

Calf's brains, breaded, Italian sauce.
Veal chops à la Milanaise.
Creamed sweetbreads en croustade.
Stuffed lamb heart, piquante sauce.
Rice croquettes with orange marmalade.

DINNER.

Split peas with celery.
Consommé à la Barigoule.
Fillet of sole, nonpariel sauce, potato croquettes.
Fricassee of lamb with noodles.
Beef pot roast with stuffed German pancake.
Curried ox-tails with rice.
Compote of egg plums in shredded wheat cup.
Roast veal with ham and dressing.

CAFE SPECIALS.

Sauté of turkey livers with stuffed fresh mushrooms.
Breast of chicken, steamed; flageolets, sauce supreme.
Veal roll with tongue, new spinach.
Ragout of beef, truffle sauce.
Curried ox-tails with rice.
Compote of egg plums à la Richelieu.

Tuesday, March 10.

BREAKFAST SPECIALS.

Lamb chop, breaded, sauce Periqueux.
Roast beef hash.
Codfish balls.
Pigs' feet stewed à la poulette.
Broiled or fried pork sausages.
Smoked finnan haddock, steamed or broiled.
Broiled whitefish au naturel.
Fried hominy. Mutton bouillon.

LUNCH.

Potage Piemontaise (cream puree of white cabbage, serve with croutons).
Consommé en tasse.
Broiled pompano, maitre d'hotel, shoestring potatoes.
Boiled fresh beef with horseradish.
Hungarian goulache en bordure.
Baked pork spareribs, apple sauce.
Almond custard fritters, glacé.
Salmon salad.

CAFE SPECIALS.

Braised squab with stuffed tomato.
Broiled sweetbreads à la Jardiniere.
Creamed lobster on toast, mariniere.
Hungarian goulache en bordure.
Almond custard fritters, glacé.

DINNER.

Creme Française. Consommé with spaghetti.
Boiled trout, anchovy sauce, potatoes Hanovrienne (sliced, par-steamed, stewed in parsley sauce).
Chicken pot pie, family style.
Sweetbread cutlets à la macedoine.
Pickled tongue with spinach.
Charlotte of fruit, sauce Doree.
Spring lamb, mint sauce.

CAFE SPECIALS.

Sweetbreads, larded, à la Toulouse.
Chicken à la king.
Speckled brook trout with bacon.
Lobster and oyster pie.
Saddle of mutton, grape jelly.
California peaches en compote.

Wednesday, March 11.

BREAKFAST SPECIALS.

Macaroni and cheese au gratin.
Medallion of halibut. Bechamel.
Picked codfish in cream.
Oyster stew.
Sausage cakes, pan gravy.
Anchovy toast.
Omelet with tomatoed rice.
Fried corn mush. Beef bouillon.

LUNCH.

Puree of green peas. Consommé with rice.
Sea trout, stuffed and baked, potatoes Victoria.
Calf's head, turtle style.
Salmon with spaghetti, au court bouillon.
Irish stew with dumplings.
Queen fritters with fruit, Curaçoa sauce.
Tomato and asparagus tip salad.

CAFE SPECIALS.

Chicken à la Maryland.
Lamb stew à l'Irlandaise.
Mutton chops à la Nelson.
Braised pork tenderloin, lyonnaise.
Queen fritters with fruit, Curaçoa sauce.

DINNER.

Puree of onions, Bretonne (brown onion puree, cheese croutons).
Consommé Magenta.
Broiled lake trout, au naturel, Long Branch potatoes
Tomatoes stuffed with crab, à la Creole.
Flaked haddock with macaroni Bouergoise.
Larded and braised buttock of beef, aux champignons.
Stewed apricots with creamed rice.
Roast goose, baked apples.

CAFE SPECIALS.

Sauté of domestic duck with fresh mushrooms.
Braised stuffed shoulder of lamb à l'Italienne.
Chicken pie à la Française.
Scalloped salmon au gratin (use Aurora sauce).
Apricots with creamed rice.

Thursday, March 12.

BREAKFAST SPECIALS.

Fried or broiled whitefish.
Curried lobster with rice.
Codfish cakes with bacon.
Pickled pigs' feet with potato salad.
Fried or broiled pork sausages.
Chicken hash on toast. Devilled crabs.
Fried hominy. Chicken bouillon.

LUNCH.

Calf's foot soup à la Duchesse (Cream soup with diced feet, veal quenelles and small macaroni).
Tomato bouillon.
Whitefish, breaded, sauce provençale, Julienne potatoes.
Fricassee of sweetbreads, with peas en croustade.
Chicken croquettes, Italian sauce (white).
Frankforts with sauer-kraut.
Rice croquettes, sauce Ratafia.
Waldorf salad.

CAFE SPECIALS.

Beef tenderloin steak, sauté, stuffed peppers.
Brain cutlets, sauce Villeroi.
Calf's liver and bacon with spinach.
Fricassee of sweetbreads with peas.
Rice croquettes, sauce Ratafia.

DINNER.

Chicken à la Bearnaise (puree of chicken, almonds, cream, chicken meat, fried bread croutons).
Consommé en tasse.
Black bass à la Chambord, potatoes Reitz.
Beef stew with vegetables.
Lobster patties.
Leg of veal, larded and braised, mushroom sauce.
Macaroni cake, banana sauce.
Roast ham with spinach, champagne sauce.

CAFE SPECIALS.

Boiled Irish bacon with spinach.
Chicken à la marengo.
Sweetbreads, glacé, à la Financiere.
Braised leg of veal, mushroom sauce.
Macaroni cake, banana sauce.

Friday, March 13.

BREAKFAST SPECIALS.

Fried panfish, meuniere.
Broiled lake trout.
Pork spareribs with fried apples.
Broiled or fried sausages or sausage cake.

BREAKFAST SPECIALS—Continued.

Stewed kidneys on toast.
Steamed finnan haddie, drawn butter.
Broiled or boiled salt mackerel.
Fried corn mush. Clam broth

LUNCH.

Oyster stew. Consommé with peas and rice.
Broiled fresh herring, mustard sauce, potatoes Marie.
Braised shoulder of mutton, Jardiniere.
Curried eggs with rissoto.
Macaroni with fish flakes, au gratin.
Stuffed tomatoes, sauce provençale
Cabbage salad.

CAFE SPECIALS.

Speckled brook trout with bacon.
Spiced lamb tongues, Hollandaise.
Oyster patties.
Braised shoulder of mutton, Jardiniere.
Omelet with chicken livers, sauce Bressoise.

DINNER.

Clam chowder. Consommé chiffonade.
Boiled trout, admiral sauce, Hollandaise potatoes.
Chicken pie à la Française.
Poultry livers, sautés, en croustade.
Fried Rockaway oysters.
Prunelles with rice.
Mutton with browned potatoes.

CAFE SPECIALS.

Stuffed duck, sauce Bigarade.
Chicken pie à la Française.
Loin of pork, apple sauce.
Broiled sweetbreads, fines-herbes sauce.
Prunelles with rice.

Saturday, March 14.

BREAKFAST SPECIALS.

Lamb chops, breaded, Italian sauce.
Fried lake herring.
Boiled or broiled salt mackerel.
Broiled fresh pigs' feet.
Fried or broiled sausages.
Tomatoed sausage cake
Breaded mackerel roe, tomato sauce
Fried hominy. Beef bouitlon.

LUNCH.

Puree Jackson. Giblet broth.
Boiled trout, egg sauce, potatoes Anglaise.
Apples with salt pork, Southern style.
Ham hocks with hot slaw
Fried sweetbreads, tomato sauce.
Banana fritters, rum sauce.
Lima bean salad.

CAFE SPECIALS.

Mountain oysters, Tartar sauce.
Fried sweetbreads, tomato sauce.
Broiled pork tenderloin with fried onions.
Salisbury steak with Parisienne potatoes.
Banana fritters rum sauce.

DINNER.

Chicken muligatawney. Consommé Royale.
Stuffed black bass à la Bordelaise, potato croquettes
Braised buttock of beef a l'Esterhazy.
Haricot of ox tails, Jardiniere.
Steamed salted ham with spinach.
Orange fritters, claret sauce.
Roast lamb, mint sauce.

CAFE SPECIALS.

Roast stuffed capon, giblet sauce.
Lamb fries, breaded, tomato sauce.
Pigs' feet, stuffed, à la St. Menehould.
Haricot of ox tails, Jardiniere.
Orange fritters, claret sauce.

Sunday, March 15.

BREAKFAST SPECIALS.

Broiled fresh herring. Soused pigs' feet.
Imported Frankfurters, hot potato salad.
Broiled or fried sausages or sausage cake.
Broiled pork spareribs, Robert sauce.
Fried New York count oysters.
Creamed finnan haddie à la Delmonico.
Fried corn mush. Celery bouillon.

LUNCH.

Tomato with okra. Consommé en tasse.
Wall-eyed pike, boiled, parsley sauce, Monaco potatoes.
Sweetbread cutlets à la macedoine.
Boiled leg of lamb, sauce Soubise.
Kromeskies of pork, curry sauce.
Shrimp salad. Blackberry Charlotte.

CAFE SPECIALS—same as American plan.

DINNER.

Puree Mongote. Green turtle à la Royle.
Stuffed brook trout, Colbert sauce, potato cakes.
Braised sweetbreads, fresh mushroom sauce.
Breaded lamb chop, creamed flageolets.
Fricassee of oysters en croustade.
California peaches à la Richelieu.
Roast stuffed capon, Hanover sauce.

CAFE SPECIALS.

Braised breast of duck, stuffed artichokes.
Fried chicken in batter, sauce Trianon.
Calf's brains à la poulette, en bordure.
Pork tenderloin, sauté, sauce hachee.
California peaches à la Richelieu.

Monday, March 16.

BREAKFAST SPECIALS.

Broiled sea trout au naturel.
Boiled or broiled salt mackerel.
Chipped beef in cream.
Breaded pigs' feet, tomato sauce.
Roast beef hash with peppers, on toast.
Broiled or fried pork sausages.
Fried hominy. Beef bouillion.

LUNCH.

Vegetable soup. Consommé with rice.
Baked codfish, Portugaise sauce, Julienne potatoes
Baked spareribs of pork with sauer-kraut.
Braised ox tongue, potato croquettes.
Minced pork cutlets, tomato sauce
Pear fritters, wine sauce.
Parisienne vegetable salad.

CAFE SPECIALS.

Calf's sweetbreads au Beurre Noir.
Lamb fries, tomato sauce.
Broiled pork tenderloin, grilled sweet potatoes.
Braised ox tongue, potato croquettes.
Pear fritters, wine sauce.

DINNER.

Ox tail. Consommé Claremont.
Broiled Penobscot salmon, maitre d'hotel.
Parisienne potatoes.
Braised sirloin of beef à la Financiere.
Curry of lamb with rice.
Steak and kidney pie à l'Anglaise.
Pineapple fritters, fruit sauce.
Roast veal and ham with dressing.

CAFE SPECIALS.

Roast stuffed squab, grape jelly.
Weiner schnitzel.
Braised capon à la Mexicaine.
Sauté of giblets a la Prussien.
Pineapple fritters, fruit sauce.

Tuesday, March 17.

BREAKFAST SPECIALS.

Fried perch with bacon. Codfish cakes.
Broiled fresh pigs' feet.
Lamb fries, tomato sauce.
Omelet with scrambled brains.
Broiled or fried pork sausages.
Boiled or broiled finnan haddie.
Fried corn mush. Celery bouillon.

LUNCH.

Potage à la Russe (thick brown soup, with circular cut vegetables and sausages).
Consommé en tasse.
Pickerel sauté à la meuniere, Saratoga chips.
Boiled salt pork with new spinach.
Fricassee of sweetbreads en bordure.
Liver forcemeat balls, Hollandaise sauce.
Celery salad. Apricots with rice.

CAFE SPECIALS.

Boiled turkey, celery sauce.
Small tenderloin steak, Bearnaise.
Fricassee of sweetbreads en bordure.
Compote of pineapple with rice.

DINNER.

Puree Crecy. Consommé Printaniere.
Baked stuffed weakfish à l'Espagnole, potatoes Colbert.
Chicken pot pie, family style.
Fried shad roe with bacon.
Lamb tongues à la Vinaigrette.
Greengage plums in shredded wheat cups.
Loin of pork, apple sauce.

CAFE SPECIALS.

Braised shoulder of veal, potato croquettes.
Creamed sweetbreads with flageolets.
Larded tenderloin of beef with stuffed artichokes.
Fried shad roe, meuniere.
Greengage plums in fibre cups.

Wednesday, March 18.

BREAKFAST SPECIALS.

New England codfish hash.
Broiled whitefish, maitre d'hotel.
Buttered shrimps en caisse.
Fried or broiled sausages or sausage cake.
Lamb stew with green peas.
Scotch woodcock.
Broiled fresh pigs' feet.
Steamed finnan haddie.
Fried hominy. Clam bouillon.

LUNCH.

Giblet with barley. Consommé with peas.
Boiled red snapper, lobster sauce.
Creamed Parisienne potatoes.
Braised leg of lamb with stuffed tomato (add capers to the strained braise).
Broiled pork chops, Bretonne sauce.
Salmon croquettes, parsley sauce.
Vanilla cream fritters, cocoanut sauce.
Cauliflower and macedoine salad.

CAFE SPECIALS.

Lamb chops à la Nelson.
Broiled kidneys with bacon, Bearnaise sauce.
Compote of squab with mushrooms.
Braised chicken à la Creole.
Vanilla cream fritters, cocoanut sauce.

DINNER.

Cockie-Leekie. Consommé with noodles.
Fillet of halibut, poached, egg sauce, potatoes persilees.
Fried sweetbreads, Colbert sauce.
Chicken liver patties with truffles.
Beef à la mode, parisienne vegetables.
Macaroni cake, jelly sauce.
Roast goose, stuffed, apple sauce.

CAFE SPECIALS.

Fried chicken and bacon, with hominy.
Sweetbreads, larded and broiled, Italian sauce.
Turkey with mushroom patties.
Beef à la mode, parisienne vegetables.
Vanilla cream fritters, cocoanut sauce.

Thursday, March 19.

BREAKFAST SPECIALS.

Broiled fresh mackerel, drawn butter.
Fried lake herring.
Steamed finnan haddie.
Fried or broiled pork sausage or sausage cake.
Corned beef hash, plain or with egg.
Broiled fresh pigs' feet.
Lamb tongues, Vinaigrette.
Fried calf's brains.
Fried corn mush. Consommé in cup.

LUNCH.

Creme Victoria (puree Jackson with pieces of cauliflower).
Consommé aux croutons souffles.
Fried whitefish, breaded, tomato sauce, shoestring potatoes.
Fricassee of veal à la Julienne.
Broiled sausages with tomatoed rice.
Poultry wings, sauté, en bordure.
Apple fritters, rum sauce. Sardellen salad.

CAFE SPECIALS.

Spring chicken à la Marengo.
Broiled pork cutlets a la Greque (garnish with fried egg plant, ma dére sauce, chopped parsley)
Fricassee of veal à la Julienne.
Apple fritters, rum sauce.

DINNER.

St. Germaine. Consommé Brunoise.
Panned Lake Geneva cisco, au beurre noir.
Parisienne potatoes.
Ragout of lamb with spaghetti.
Chicken croquettes, mushroom sauce.
Braised leg of mutton with beans.
Queen fritters with compote of pears.
Roast loin of pork, apple sauce.

CAFE SPECIALS.

Smoked tongue with spinach.
Fricassee of chicken.
Calf's head en tortue.
Braised leg of mutton with beans.
Queen fritters with compote of pears.

Friday, March 20.

BREAKFAST SPECIALS.

Broiled halibut steak with anchovy butter.
Fried perch, meuniere.
Boiled salt mackerel.
Hot spiced pigs' feet.
Lamb chops, breaded, Italian sauce.
Oyster patty. Scotch woodcock.
Fried corn mush. Clam bouillon.

LUNCH.

Cream of celery. Consommé d'Italie.
Baked stuffed redsnapper with tomatoes, potatoes chateau.
Boiled salt beef with vegetables.
Curried ox kidneys with rice.
Veal pot pie.
Custard fritters, raspberry sauce.
Sweet potato salad.

CAFE SPECIALS.

New England boiled dinner.
Braised sweetbreads with spinach puree.
Imported Franforts with hot potato salad.
Custard fritters raspberry sauce.

DINNER.

Boston clam chowder.
Consommé printaniere royale.
Broiled black bass au naturel, Saratoga chip potatoes.
Pork tenderloin with candied sweet potatoes.
Larded fillet of beef, fines-herbes sauce.
Macaroni with ham, baked, au gratin.
Orange fritters, burgundy sauce.
Roast veal and ham with dressing.

CAFE SPECIALS.

Philadelphia capon with salt pork, oyster sauce.
Larded tenderloin of beef, fines-herbes sauce.
Broiled veal chop with stuffed tomato.
Macaroni with ham, baked au gratin.
Orange fritters, burgundy sauce.
Roast goose with baked apples.

Saturday, March 21.

BREAKFAST SPECIALS.

Broiled fresh mackerel, maitre d'hotel.
Fried codfish balls.
Chipped beef in cream.
Roast beef hash with green peppers.
Broiled fresh pigs' feet.
Fried sausage cake, plain or cream sauce.
Fried corn mush. Beef bouillon.

LUNCH.

Muligatawney. Consommé Julienne.
Boiled lake trout, anchovy sauce, potatoes Hollandaise.
Hungarian goulache en bordure.
Sweetbread cutlets with green peas.
Frankfort sausages with hot slaw.
Egg plums aux fleurons.
Beef and potato salad.

CAFE SPECIALS.

Broiled veal kidneys with fried egg plant.
Sauté of squab with sweetbreads.
Fried calf's head, turtle sauce.
Egg plums aux fleurons.

DINNER.

Cream of veal, Monte Carlo, (cream soup, puree of haricot verts and a printaniere).
Consommé with rice.
Beef heart, larded and braised, parisienne vegetables.
Blanquette of veal with mushrooms.
Calf's head, sauce poulette.
Peach fritter, almond sauce.
Roast lamb, mint sauce.

CAFE SPECIALS.

Chicken braised à la Chipolata.
Sweetbreads, broiled, Montebello.
Stuffed egg plant, Italienne.
Blanquette of veal with mushrooms.
Peach fritters, almond sauce.

Sunday, March 22.

BREAKFAST SPECIALS.

Fried panfish, chip potatoes.
Broiled or boiled salt mackerel.
Steamed finnan haddie.
Fried or broiled pork sausages or sausage cake.
Corned beef hash, plain or with egg.
Scotch woodcock.
Spiced pigs' feet, Hollandaise sauce.
Picked salt cod in cream sauce.
Fried hominy. Celery bouillon

LUNCH.

Chicken à la Malmaison, (cream soup, with yellow and green quenelles, small balls of carrots cauliflower, peas).
Consommé en tasse.
Fillets of trout, poached, sauce Portugaise, (butter sauce, liason, lemon juice), potatoes gastronome.
Roast leg of milk-fed pork, baked apples.
Croustades of sweetbreads with flageolets.
Apricots with rice, Kirsch sauce.
Chicken salad.

CAFE SPECIALS.

Roast squab with stuffed tomatoes.
Leg of milk-fed pork, baked apples
Broiled sweetbreads with fresh mushrooms.
Apricots with rice, Kirsch sauce.

DINNER.

Chicken gumbo.
Clear green turtle with quenelles.
Broiled live lobster, drawn butter.
Braised leg of mutton à la Jardiniere.
Sirloin of beef à l'Orsini, (garnish with savory rice croquettes).
Spanish puffs à la Vanille.
Roast stuffed squab au cresson.

CAFE SPECIALS.

Smoked tongue with Brussels sprouts.
Broiled little pig pork chops with Victoria potatoes.
Fried spring chicken with corn fritters.
Braised leg of mutton à la Jardiniere.
Spanish puff à la Vanille.
Roast turkey, cranberry sauce.

Monday, March 23.

BREAKFAST SPECIALS.

Fried or broiled whitefish.
Curried lobster with rice.
Codfish cakes with bacon.
Pickled pigs' feet with potato salad.
Fried or broiled pork sausages.
Chicken hash on toast.
Fried hominy. Beef bouillon.

LUNCH.

Calf's foot soup à la Duchesse, (cream soup with diced feet, veal quenelles and small macaroni)
Consommé en tasse.
Lake Geneva cisco, fried, meuniere, Julienne potatoes.
Chicken croquettes, Italian sauce (white).
Broiled pork spareribs, sauce Robert.
Calf's liver and bacon with spinach.
Banana friters, fruit sauce Macedoine salad.

CAFE SPECIALS.

Broiled loin mutton chop, walnut sauce.
Lobster patties à la Cardinal.
Breast of chicken à la Creole.
Banana friters, fruit sauce.

DINNER.

Tomato with rice. Consommé Desclignac.
Boiled chicken halibut, egg sauce, nantaise potatoes
Mutton stew with dumplings.
Veal and ham santé with potato croquettes.
Fricassee of chicken à la Parisienne.
California peaches with shredded wheat cups.
Roast pig, apple sauce.

CAFE SPECIALS.

Roast ham, champagne sauce, candied sweet potatoes.
Fricassee of spring chicken à la Havelock, (garnish with column cut mushrooms, tongue, stuffed olives, cocks' combs).
Stuffed veal chops à la D Uxelles.
California peaches with shredded wheat cups.

Tuesday, March 24.

BREAKFAST SPECIALS.

Broiled perch, chutney cream sauce.
Fried halibut, tomato sauce.
Cisco sauté, meuniere.
Creamed sweetbreads en croustade.
Broiled or fried sausage cakes.
Curry of beef with macaroni.
Boston baked pork and beans, brown bread.
Fried cornmeal mush. Consummé in cup.

LUNCH.

Puree of green peas with rice.
Consommé à l'Africaine.
Boiled bass, butter sauce, green peas, potatoes Marie.
Stuffed veal à la Milanaise, (garnish with timbale of rice, tomato sauce containing Julienne tongue, mushrooms and macaroni).
Baked roast beef hash with green peppers.
Mock turtle patties.
Prunelles with creamed spaghetti.
Lettuce and spring onion salad.

CAFE SPECIALS.

Stuffed veal à la Milanaise.
Broiled sweetbreads, sauce Trianon, asparagus tips
Sauté of veal kidneys, Bordelaise, Brussels sprouts
Compote of Bartlett pears.

DINNER.

Chicken Hanovrienne, (brown giblet soup, strained; fresh okra, rice, sliced hearts).
Consommé au sago.
Speckled brook trout, stuffed and baked, sauce Genoise, potatoes à l'Orsini.
Sirloin pot roast with noodles.
Timbale of pompano, Cardinal sauce.
Beef tongue, corned, raisin sauce.
Charlotte of pineapple.
Spring lamb, mint jelly.

CAFE SPECIALS.

Tenderloin of beef, larded, fresh mushrooms.
Hungarian goulache en bordure.
Brochette of chicken livers, potato croquette.
Broiled mutton cutlet, Southern style, (garnish rice mold, stuffed tomato and stewed okra).
Charlotte of pineapple.

Wednesday, March 25.

BREAKFAST SPECIALS.

Broiled Delaware shad, maitre d'hotel.
Fried panfish. Salt codfish in cream.
Sardines and watercress.
Chicken hash with peppers.
Fried spiced pigs' feet, tomato sauce.
Fried or broiled sausages.
Fried hominy. Clam bouillon.

LUNCH.

Vermicelli with tomatoes. Consommé with celery
Crimped fresh codfish, shrimp sauce, (garnish with sliced eggs), potatoes maitre d'hotel.
Boiled salt ham with parsnips.
Beef stew, German style, (garnish with potato pancakes).
Rice croquettes with pitted cherries.
Lima bean salad.

CAFE SPECIALS.

Broiled shad roe, tomato sauce.
Lamb kidneys with bacon and Brussels sprouts.
Chicken forcemeat balls, fried, tomato sauce.
Rice croquettes with pitted cherries.

DINNER.

Lobster à la Creole, (court bouillon, Creole. lobster, rice, chopped mint).
Consommé with noodles.
Baked bluefish in crumbs, Anchovy sauce, Parisienne potatoes
Braised milk-fed pork, sage and onion sauce.
Broiled shad roe au naturel, Julienne potatoes.
Macaroni and cheese à l'Americaine.
Apple fritters, Jamaica sauce.
Roast chicken with dressing, giblet sauce.

CAFE SPECIALS.

Supreme of chicken à la Royale.
Braised calfs' tongues à l'Italienne.
Sweetbreads and mushrooms, sous-cloche.
Devilled crabs à la Fellows.
Apple fritters, Jamaica sauce.
Roast turkey, cranberry sauce.

Thursday, March 26.

BREAKFAST SPECIALS.

Broiled fresh mackerel, maitre d'hotel.
Fried perch with bacon.
Steamed finnan haddie, drawn butter.
Broiled or fried sausages or sausage cake.

BREAKFAST SPECIALS—Continued.

Breaded lamb chops, tomato sauce.
Corned beef hash, plain or with egg.
Fried corn mush. Beef bouillon.

LUNCH.

Cream of potatoes, Julienne. Consommé en tasse.
Boiled lake trout, Aurora sauce, potatoes Anglaise.
Broiled pork spareribs with sauer-kraut.
Chicken cutlets à la macedoine.
Spaghetti à l'Italienne.
Orange fritters, wine sauce.
German Sardelle salad.

CAFE SPECIALS.

Roast duck with glazed apples.
Minced chicken cutlets à la macedoine.
The Monroe steak with grilled tomatoes, (Allemande sauce, chopped pimentoe).
Orange fritters, wine sauce.

DINNER.

Ox kidney soup, London style.
Consommé aux flageolets.
Fillet of sole à la Marechale, potatoes Brabançonne
Fricandelles of veal, tomato sauce.
Baked stuffed cabbage, ham sauce.
Braised calf's liver with crisped onions.
Compote of bananas aux fleurons.
Roast mutton, browned potatoes, currant jelly.

CAFE SPECIALS.

Roast squab, sur croustade, grape jelly.
Planked codfish steak, aux Huitres.
Broiled sweetbreads on toast, Colbert sauce.
Small fillet of beef à la Chicago club.
Compote of bananas, aux fleurons.

Friday, March 27.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Boiled halibut steak, parsley sauce.
Fried lake herring, meuniere.
Broiled lamb kidneys with bacon.
Hamburg steak, tomato sauce.
Fried or broiled pork sausages.
Scotch woodcock.
Fried hominy. Clam bouillon.

LUNCH.

Split pea, Jardiniere. Consommé en tasse.
Boiled fresh codfish, egg sauce, potatoes gastronome.
Boiled buttock of beef, horseradish sauce.
Shad roe with scrambled eggs.
Curried lobster with rice.
Bell fritters, peach sauce.
Asparagus with salmon salad.

CAFE SPECIALS.

Mirrored eggs à la Germania.
Mutton hash à la Donaldson.
Curried lobster with rice.
Bell fritters, peach sauce.

DINNER.

Baltimore clam chowder. Consommé à la Talma.
Broiled fresh mackerel, anchovy butter, Saratoga chips.
Chicken giblet pie, French style.
Braised sirloin of beef à la Financiere.
Tongue à la Provençale.
Apricots en caisse.
Roast leg of veal with dressing.

CAFE SPECIALS.

Chicken à la Maryland.
Lamb fries, Metropolis.
Braised sirloin à la Financiere.
Oyster patties.
Boiled turkey, celery sauce.
Apricots en caisse.

Saturday, March 28.

BREAKFAST SPECIALS.

Broiled fresh mackerel, maitre d'hotel.
Fried codfish balls.
Chipped beef in cream.
Roast beef hash with green peppers.
Broiled pork spareribs, sauce Robert.
Fried sausage cakes, plain, or cream sauce
Fried corn mush. Beef bouillon.

LUNCH.

Lamb's head broth. Consommé macedoine
Panfish with bacon, mustard sauce, potatoes Long Branch.
Boiled calf's tongue, sauce poulette.
Fried honey-comb tripe, tomato sauce.
Devilled crabs en coquille.
Bartlett pears with rice. Celery salad.

CAFE SPECIALS.

Boiled chicken, parsley sauce.
Fricassee of lamb fries and oysters.
Fried honey-comb tripe, tomato sauce.
Filet mignon, Bearnaise.
Bartlett pears with rice.

DINNER.

French peasant soup. Consommé Colbert.
Baked stuffed Mackinaw trout à l'Andalouse, potatoes Victoria.
Haricot of ox tails, Parisienne.
Sweetbreads, breaded, tomato sauce.
Macaroni with sausages à la Toscane.
Pineapple fritters, sauce Ecumaote.
Roast veal and ham with dressing.

CAFE SPECIALS.

Chicken pie en Feuilltage.
Braised squab à la Française.
Tenderloin steak à la Cheron.
Salmis of duck with olives.
Pineapple fritters, sauce Ecumante.

Sunday, March 29.

BREAKFAST SPECIALS.

Broiled bluefish, maitre d'hotel.
Fried cod steak.
Broiled pork tenderloin.
Fried sardines on anchovy toast.
Broiled or fried sausages.
Chicken hash with peppers.
Fried hominy. Celery bouillon.

LUNCH.

Cream of celery. Consommé Duborg
Broiled jumbo whitefish, au naturel. Reitz potatoes
Fricassee of lamb with peas.
Fried ham with apples.
Minced tongue sandwich.
Ring puffs with cherries.
Parisienne vegetable salad.

CAFE SPECIALS.

Patties of lamb fries and oysters.
Small tenderloin, Bearnaise, filled artichokes.
Smothered chicken, country style.
Braised squab with stuffed tomatoes.
Ring puffs with cherries.

DINNER.

Tomato gumbo. Clear green turtle.
Stuffed Potomac shad, Palmyra, potatoes Chateau
Blanquette of sweetbreads with mushrooms.
Broiled spring chicken on toast.
California fruit à la Conde
Roast lamb, mint sauce.

CAFE SPECIALS.

Green cured ham with French beans.
Braised breast of chicken à la Florentine.
Grilled lambs' hearts and kidneys, mushroom sauce
Blanquette of sweetbreads and oysters.
California fruit à la Conde.

Monday, March 30

BREAKFAST SPECIALS.

Fried or broiled whitefish.
Curried lobster with rice.
Codfish cakes with bacon.
Pickled lamb tongue, potato salad.
Broiled or fried pork sausages.
Chicken hash on toast.
Fried hominy. Beef bouillon.

LUNCH

Vegetable soup. Tomato bouillon.
Finnan haddie à la Delmonico, potato croquettes.
Fricandeau of veal, Jardiniere.
Pork chops, sauté, with onions.
Liver klosse, Hollandaise.
Cocoanut fritters, custard sauce.
Egg plant and haricot salad.

CAFE SPECIALS.

Veal scallops à la Carlton (season, dip in egg, fry in oil, garnish with diced turkey, sweetbreads, lamb fries, mushrooms; mixed in demi-glacé; serve at end; tomato sauce around).
Plantation sausage cakes.
Macaroni à la Sportsman (inch macaroni, minced onions sauté; tomatoes, minced green peppers, sauté; Swiss cheese; garnish with sliced salt pork, fried crisp).
Cocoanut fritters, custard sauce.

DINNER.

Cream giblet with rice. Consommé Duchesse.
Fresh mackerel, boiled, olive sauce, potatoes à la Maire.
Haricot of chicken with vegetables.
Braised buttock of beef with noodles.
Victoria plums in shredded wheat cups.
Boiled ham with cabbage.

CAFE SPECIALS.

Small rump steak à la Soyer, (roll in melted butter, then in bread crumbs mixed with chives, parsley and seasoning, chive sauce).
Broiled chicken, hunters' style.
Pork tenderloin, sauté, stuffed tomatoes.
Braised buttock of beef with noodles.
Victoria plums in shredded wheat cups.

Tuesday, March 31.

BREAKFAST SPECIALS.

Fresh caught lake herring, fried in butter.
Broiled black bass with bacon.
Boiled salt mackerel, cream sauce.
Sauté of duck livers en croustade.
Omelet with oysters.
Roast beef hash, demi-glacé.
Fried tripe with onions.
Fried corn mush. Celery bouillon.

LUNCH.

Cream of corn. Consommé Brunoise.
Baked shad, Portugaise, Parisienne potatoes.
Irish stew with dumplings.
Frankfort sausages with sauer-kraut.
Croquettes of pork, curry sauce.
Cranberry roll, fruit sauce.
Salade Française.

CAFE SPECIALS.

Broiled lamb kidneys on toast, sauce Bearnaise.
Veal chops, breaded, Italian sauce.
Chicken souffle in cases.
Cranberry roll, fruit sauce.

DINNER.

Puree Mongole. Consommé St. Xavier.
Striped bass à la Bordelaise, Duchesse potatoes.
Braised leg of mutton à la Bretonne.
Sweetbread croquettes with flageolets, sauce Madére.
Macaroni and tomatoes, Genoise style.
Banana fritters au rhum.
Boiled corned beef with spinach.
Roast goose, apple sauce.

CAFE SPECIALS.

Larded tenderloin of beef, fresh mushroom sauce.
Fried chicken, Indian style, (season with salt, pepper; curry; fry in oil; garnish with stewed onions).
Braised squab with green peas.
Sweetbread cutlets au Madére.
Banana fritters au rhum.

Wednesday, April 1.

BREAKFAST SPECIALS.

Fried perch with bacon.
Broiled black bass.
Bried whitefish, breaded, tomato sauce.
Devilled lamb kidneys on toast.
Lambs liver sauté, with onions.
Corned beef hash, plain or with egg.
Fried corn mush. Beef bouillon

LUNCH.

Beef à l'Anglaise. Consommé en tasse.
Sunfish, panned, meuniere, Saratoga chips.
Boiled corned beef with cabbage.
Chicken giblets, stewed, en bordure.
Fried mackerel roe, sauce Genevoise.
Apple fritters, apricot sauce. Sweetbread salad.

BEEFSTEAK DINNER.

Oyster stew. Consommé Royal.
Fried cisco, au beurre noir, Julienne potatoes.
Porterhouse steak. Family sirloin steak.
Club steak. Tenderloin steak.
Sirloin steak, smothered onions, Bordelaise.
Eggs as ordered. Creole and mushroom sauces.
Baked potatoes. French fried potatoes.
Garden peas. Stewed tomatoes.

CAFE SPECIALS.

Potage à la Russe. Consommé chiffonade.
Steamed black bass, parsley sauce, Parisienne potatoes.
Stuffed shoulder of lamb, Toulouse.
Fillets of duck à la macedoine.
Sweetbreads glacé, à la Royale.
Compote of peaches.
Roast prime ribs of beef au jus.
Roast turkey, cranberry sauce.

Thursday, April 2.

BREAKFAST SPECIALS.

Broiled lake trout au naturel.
Panfish sauté, meuniere.
Devilled crabs in shell.
Boiled or broiled salt mackerel.
Hashed duck, sauce Bigarade.
Lamb chops, breaded, sauce Trianon
Broiled or fried sausages or sausage cake.
Fried hominy. Tomato bouillon.

LUNCH.

Puree Frenèuse. Consommé en tasse.
Boiled perch, parsley sauce, potato boulettes.
Boiled mutton, caper sauce.
Hungarian goulash with spaghetti.
Turkey livers with mushrooms en bordure.
Spanish puffs à la Vanille.
Cauliflower salad.

CAFE SPECIALS.

Curried squab with rice.
Omelet with veal kidneys.
Braised veal sweetbreads à la Mexicaine.
Rolled shoulder of mutton, oyster sauce.
Spanish puffs à la Vanille.

DINNER.

Puree Florentine. Consommé Magenta.
Fried lake trout, admiral sauce, Reitz potatoes.
Braised lamb à la macedoine.
Curried ox joints with rissoto.
Pork spareribs with hot slaw.
Raspberry fritters, wine sauce.
Roast ham, champagne sauce.

CAFE SPECIALS.

Boiled capon à la Milanaise
Breast of duck à la Bigarade.
Mutton chops with buttered corn, Julienne potatoes.
Corned pork tenderloin, spinach puree.
Braised sirloin of beef à la Godard.
Raspberry fritters, wine sauce.

Friday, April 3.

BREAKFAST SPECIALS.

Boiled trout, cream sauce.
Fried whitefish, Italian sauce.
Panfish with bacon.
Fresh lake herring, meuniere.
Broiled fresh pigs' feet.
Lamb tongue with Parisienne potato salad.
Fried or broiled sausages.
Fried corn mush. Clam broth.

LUNCH.

Potage Madeline (three soups in one: bean puree, tomato puree, consommé; finish with Julienne cut leeks and carrots).
Consommé with rice.
Baked weakfish, mariniere, potatoes Condé.

LUNCH—Continued.

Veal cutlets, breaded, tomato sauce.
Hamburg steak with onions.
Birdnest eggs à la Fellows.
Buttered apples on toast.
Codfish salad.

CAFE SPECIALS.

Chicken pie à la Française
Epigramme of sweetbreads.
Tournedos of beef with olives.
Buttered apples on toast.

DINNER.

Coney Island clam chowder.
Consommé Nivernaise.
Fillet of sole à la Dieppoise, potatoes persillees.
Braised sirloin à la Bignonne.
Croquettes of ham with green peas.
Ragout of mutton with lima beans.
Charlotte of pineapples, glacé.

CAFE SPECIALS.

Braised stuffed ham à la Fermiere.
Fricassee of chicken with rice.
Boiled calf's head with bacon, parsley sauce.
Corned beef tongue with spinach, raisin sauce.
Charlotte of pineapples, glacé.

Saturday, April 4.

BREAKFAST SPECIALS.

Fried fresh caught perch with bacon.
Sardines with watercress.
Scotch woodcock.
Broiled fresh pigs' feet.
Broiled or fried sausages
Tripe à la Creole.
Codfish cakes, cream sauce.
Fried hominy. Celery bouillon.

LUNCH.

Giblet with barley. Consommé en tasse
Boiled halibut, egg sauce, potatoes Marie.
Boiled salted ham with peas pudding.
Croustades of chicken livers with mushrooms.
Pineapple fritters claret sauce. Waldorf salad.

CAFE SPECIALS.

Calf's brains au beurre noir.
Boiled salted ham with pease pudding.
Pork tenderloin sauté, baked apples.
Patties of turkey livers à l'Italienne.
Pineapple fritters, claret sauce.

DINNER.

Ox-tail soup. Consommé paysanne.
Baked stuffed trout à la Genevoise, potato croquettes.
Boiled ox heart, piquante sauce.
Calf's brains en caisse, au gratin
Minced chicken cutlets à la macedoine.
Fried bananas, orange sauce.
Roast lamb, mint sauce.

CAFE SPECIALS.

Lobster en coquille.
Sweetbread cutlets, mushroom sauce.
Braised chicken with tomatoed okra.
Larded tenderloin with fresh mushooms.
Fried bananas, orange sauce.
Roast duck, green peas, apple puree.

Sunday, April 5.

BREAKFAST SPECIALS.

Panfish sauté, with bacon.
Fried mackerel roe, mushroom sauce.
Lamb tongues, sauce Hollandaise.
Curried sardines on toast.
Broiled fresh pigs' feet.
Corned beef hash, plain or with egg.
Broiled or fried pork sausage or sausage cake.
Fried corn mush. Tomato bouillon.

LUNCH.

Potage Chartreuse (cream puree of cauliflower with tapioca).
Consommé with asparagus.
Wall-eyed pike, meuniere, Julienne potatoes.
Braised veal tongues with spinach.
Calf's head à la Creole.
Minced chicken sandwiches.
Rose cream fritters, cherry sauce.
Mayonnaise of celery.

CAFE SPECIALS.

Braised squab with stuffed artichokes.
Pork tenderloin, candied sweet potatoes.
Veal sweetbreads, larded, grilled tomatoes.
Broiled shad roe with bacon, tartar sauce.
Rose cream fritters, cherry sauce.

DINNER.

Chicken gumbo. Clear turtle, printaniere Royale.
Red Snapper à la Madras, potatoes Monaco.
Soft shell crabs, tartar sauce
Fricassee of lamb with peas.
California peaches, aux fleurons.
Roast stuffed chicken. Hanover sauce.

CAFE SPECIALS.

Soft shell crabs, tartar sauce.
Sauté of duck with buttered noodles.
Supreme of chicken, aux truffes.
1908 spring lamb with new green peas.
California peaches, aux fleurons.

Monday, April 6.

BREAKFAST SPECIALS.

Panfish sauté with bacon.
Fried mackerel roe with mushrooms.
Lamb tongues. sauce Hollandaise.
Curried sardines on toast.
Broiled fresh pigs' feet.
Corned beef hash, plain or with egg.
Broiled or fried pork sausages or sausage cake.
Fried corn mush. Tomato bouillon.

LUNCH.

Potage Windsor. Consommé with vermicelli.
Broiled bluefish, lemon butter sauce, Parisienne potatoes.
Boiled corned beef with carrots.
Baked spareribs, piquante sauce.
Fried pigs' feet, tomato sauce.
Macaroni cake with jelly.
Asparagus and tomato salad.

CAFE SPECIALS.

Braised pork tenderloin with stuffed tomato.
Steamed soft shell crabs, poulette sauce.
Escalloped lobster.
Boiled corned beef with carrots.
Macaroni cake with jelly.

DINNER.

Mulligatawney. Consommé Royal.
Boiled fresh codfish, parsley sauce, gastronome potatoes.

DINNER—Continued.

Braised sweetbreads on toast, à la Financiere.
Larded leg of mutton with potato croquettes.
Blanquette of veal, Jardiniere.
Apple fritters, rum sauce.
Roast loin of pork, sage sauce.

CAFE SPECIALS.

Chicken pot pie, family style.
Roast Philadelphia squab, sur croustade.
Braised sweetbreads à la Financiere
Larded tenderloin of beef with stuffed peppers.
Apple fritters, rum sauce.

Tuesday, April 7.

BREAKFAST SPECIALS.

Broiled fresh mackerel.
Boiled halibut, parsley sauce.
Little neck clam patties.
Hot spiced pigs' feet, potato salad.
Broiled or fried sausages.
Roast beef hash with peppers.
Fried hominy. Beef bouillon.

LUNCH.

Cream of lettuce. Consommé with corn.
Baked stuffed trout à l'Espagnole, potatoes Colbert.
Boiled shoulder of mutton with turnips, caper sauce
Fried soft shell crabs, tartar sauce.
Codfish hash, New England style.
Farina cake, fruit sauce.
Beet and potato salad.

CAFE SPECIALS.

Chicken sauté, à la Marengo.
Lobster Bordelaise in chafing dish.
Fried shad roe, tartar sauce.
Farina cake, fruit sauce.

DINNER.

Mock turtle with quenelles.
Consommé Bourgeoise, (shred cabbage, leeks, potato balls, Brunoise, ham flavor).
Broiled Delaware shad, au naturel.
Stewed chicken, Turkish style. (Rice boiled in chicken stock, flavored with minced sautéd onions and cinnamon; served on mold of rice, chicken on top, sauce poured over).
Salted spareribs with sauer-kraut.
Ring puffs with apricots.
Roast lamb, mint jelly, browned potatoes.

CAFE SPECIALS.

Creamed turkey with peppers en croustade.
Broiled sweetbreads with new green peas.
Small tenderloin à la Minnesota club.
Stuffed lamb chops à la Kinsley.
Ring puffs with apricots.
Roast chicken, giblet sauce.

Wednesday, April 8.

BREAKFAST SPECIALS.

Lake trout, breaded, tomato sauce.
Steamed Finnan haddie.
Boiled or broiled salt mackerel.
Ragout of lamb.
Creamed oysters on toast. Scotch woodcock.
Mutton hash en croustade. Sardines à l'Orly.
Fried corn mush. Clam bouillon.

LUNCH.

Chicken broth with rice. Consommé Julienne.
Fried perch with bacon, Julienne potatoes.
Irish stew with egg dumplings.
Baked macaroni and cheese, Italienne.
Pickled pigs' feet, sauce piquante.
Orange fritters, brandy sauce.
Sweetbread salad.

CAFE SPECIALS.

Broiled veal chops, spinach puree, Italian sauce.
Cold roast squab with asparagus salad.
Fillets of duck, en bordure with peas.
Orleans club eggs.
Orange fritters, brandy sauce.

BEEFSTEAK DINNER.

Tomato with rice. Consommé en tasse.
Boiled trout, Aurora sauce potatoes persilees.
Porterhouse steak.
Family sirloin steak. Club steak.
Tenderloin steak. Sirloin steak.
Smothered onions; Bordelaise, Creole, or mushroom sauce.
Eggs as ordered.
Baked potatoes. French fried potatoes.
Cauliflower. Fried egg plant.

CAFE SPECIALS.

Chicken gumbo Creole. Consommé Barigoule.
Beef marrow on toast, Bordelaise.
Breast of spring lamb, fricassee, with peas
Spaghetti à l'Italienne
Small tenderloin à la Cheron.
Roast goose, apple sauce.
Roast ham, champagne sauce.

Thursday, April 9.

BREAKFAST SPECIALS.

Grilled bluefish, lemon butter.
Fried trout, tomato sauce.
Salt mackerel, boiled or broiled.
Chicken hash en caisse.
Chipped beef in cream. Scotch woodcock.
Fried farina mush. Lamb broth.

LUNCH.

Cream of tomatoes. Consommé Brunoise.
Broiled halibut steak, Vertpré, potatoes chateau.
Lamb chops with green peas.
Scallops au gratin.
Stuffed tomatoes, Creole.
Mayonnaise de Volaille.

CAFE SPECIALS.

Sweetbreads glacé, à la Financiere.
Small tenderloin of beef with oysters.
Lamb chops, farcies à la Nelson.
Smoked pork loin with scrambled eggs.

DINNER.

Cream of artichokes. Consommé Imperial.
Fillets of pike, fried, sauce Matelote, Reitz potatoes.
Larded tenderloin of beef, macedoine.
Goulash of veal with noodles.
Asparagus drawn butter.
Roast ham, champagne sauce.

CAFE SPECIALS.

Chicken pie, en Feuilletage.
Smoked beef with spinach puree.
Filet mignon à l'Andalouse.
Goose liver patties with mushrooms.
California apricots à la Richelieu.
Roast capon, bread sauce.

Friday, April 10.

BREAKFAST SPECIALS.

Broiled Mackinaw trout. Fried shad roe
Shredded codfish in cream.
Boiled salt mackerel.
Algerienne omelet. Eggs à la Creole.
Sardines with tomatoes Broiled pigs' feet.
Frankfurts with potato salad.
Fried hominy. Clam bouillon.

LUNCH.

Bisque of Lobster. Consommé with spaghetti.
Boiled sea trout, egg sauce, creamed potatoes.
Roast calf's liver with smothered onions.
Devilled crab in shell.
Fried oysters with cold slaw.
Lima bean salad. Charlotte of fruit.

CAFE SPECIALS.

Mutton fillets à la Fellows. (Broiled fillets, croustade of buttered corn au gratin; fillet on top: shoestring potatoes).
Ham steak, Fort Benton style.
Tenderloin à la Montebello.
Charlotte of fruit.

DINNER.

Boston clam chowder. (A cream chowder, finished with rolled crackers).
Consommé aux petits pois.
Red Snapper, au court bouillon, potatoes Anglaise.
Broiled pork cutlets, sauce piquante.
Poultry croquettes, Italian sauce (white).
Macaroni à l'Americaine.
Banana fritters, rum sauce.
Roast loin of pork, sage sauce.

CAFE SPECIALS.

Chicken pie à la Sam Gaty.
Lamb fries, breaded, tomato puree.
Veal chops, broiled with stuffed potatoes.
Breast of goose sauté, baked apples.
Banana fritters, rum sauce.

Saturday, April 11.

BREAKFAST SPECIALS.

Broiled or fried whitefish.
Broiled fresh mackerel.
Fried pork sausage or sausage cake.
Chipped beef in cream.
Broiled fresh pigs' feet.
Stewed kidneys on toast.
Scotch woodcock.
Sardines with watercress.
Fried corn mush. Tomato bouillon.

LUNCH.

Split pea Jardiniere. Consommé en tasse.
Boiled pickerel, anchovy sauce, Condé potatoes.
Boiled salted ham with cabbage.
Emince of beef en bordure.
Steak and kidney pie.
Jenny Lind pancakes with jelly.
Gardeners salad.

CAFE SPECIALS.

Roast Philadelphia squab, Julienne potatoes.
Sauté of chicken with tomatoes.
Steak and kidney pie.
Jenny Lind pancakes with jelly.

DINNER.

Potage Parmentier. Consommè Desclignac.
Mackinaw trout à la provençale, Parisienne potatoes.
Haricot of ox-tails with noodles.
Lamb stew à l'Irlandaise.
Spaghetti à la Toscane.
French toast, wine sauce.
Roast veal and ham, tomato sauce.

CAFE SPECIALS.

Saddle of mutton, currant jelly.
Fried frogs' legs, tartar sauce.
Soft shell crabs, fried, Hollandaise.
Filet mignon, Bearnaise.
French toast, wine sauce.

Sunday, April 12.

BREAKFAST SPECIALS.

Broiled shad, au naturel.
Steamed finnan haddie. Devilled crab.
Goose liver croquettes. Codfish balls.
Corned beef hash, plain or with egg.
Fried pork sausages.
Creamed lobster en caisse.
Fried hominy. Mutton broth.

LUNCH.

Chicken with rice. Consommé d'Italie.
Broiled halibut steak, vert pré, potatoes chateau.
Sirloin of beef, mushroom sauce.
Curried lamb with rice.
Salt pork with apples.
Queen fritters, raspberry sauce. Waldorf salad.

CAFE SPECIALS.

Sirloin of beef, mushroom sauce.
Lamb fries, tomato sauce
Broiled sweetbreads, asparagus tips.
Shad roe with bacon.
Soft shell crabs, au beurre noir.
Queen fritters, raspberry sauce.

DINNER.

Ox-tail. Consommé Duchesse.
Fillet of flounder, poached, sauce Mornay, gastronome potatoes.
Broiled sweetbreads with green peas.
Fried frogs' legs, tartar sauce.
Pineapple fritters, wine sauce.
Roast duck, apple sauce.

CAFE SPECIALS.

Boiled capon, en casserole.
Broiled squab, grape jelly.
Shad roe, meuniere, chip potatoes.
Ribs of lamb mint jelly.
Larded tenderloin, stuffed tomato.
Pineapple fritters, wine sauce.

Monday, April 13.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Boiled or broiled salt mackerel.
Fried or broiled pork sausages.
Broiled fresh pigs' feet.
Roast duck hash with green peppers.
Sweetbread croquettes.
Fried corn mush. Beef bouillon.

LUNCH.

Vegetable soup. Consommé with rice.
Broiled kingfish, lemon butter, Parisienne potatoes
Minced chicken cutlets, mushroom sauce.
Braised veal tongues with spinach purée.
Stuffed tomatoes à la D'Uxelles.
Mayonnaise of lobster.

CAFE SPECIALS.

Grilled lamb kidneys with bacon.
Tenderloin steak with oysters.
Chicken and mushroom patties.
Ribs of veal à la Palermitane.

DINNER.

Ox kidney soup. Consommé Royale.
Boiled cod steak, parsley sauce, Hollandaise potatoes.
Broiled live lobster, chili sauce.
Hungarian goulash en bordure.
Spaghetti à l'Italienne.
Roast Canada mutton, currant jelly.

CAFE SPECIALS.

Cream of new carrots. Consommé Barigoule.
Planked salmon steak à la mariniere.
Fried spring chicken, hominy fritters.
Spaghetti à la Toscane.
Larded tenderloin à la Chipolata.
Veal sweetbreads à la Bercy.
Boiled turkey, celery sauce.

Tuesday, April 14.

BREAKFAST SPECIALS.

Broiled halibut steak.
Boiled or broiled salt mackerel.
Fried Rockaway oysters.
Fried or broiled sausages.
Omelet with sweetbreads.
Fried hominy. Chicken bouillon

LUNCH.

Purée of green peas. Consommé with spaghetti.
Fried whitefish, breaded, tomato sauce, Julienne potatoes.
Broiled pork chops, curry sauce.
Lamb stew with vegetables.
Compote of oranges with rice.
German potato salad.

CAFE SPECIALS.

Chicken soup, Hanovrienne.
Consommé Barigoule.
Capon sauté, with fresh mushrooms.
Sweetbreads au beurre noir.
California peaches, Richelieu.

DINNER.

Cream of tomatoes. Consommé Julienne
Baked halibut, Portugaise, potatoes Victoria.
Sirloin of beef with mushrooms.
Croustade of sweetbreads.
Banana fritters, orange sauce.
Roast milk-fed lamb, mint sauce.

CAFE SPECIALS.

Creme à la Reine. Consommé Sevigne.
Grilled cod steak, Normande.
Breast of chicken, en supreme.
Soft shell crabs, Montpelier butter.
Snipe, sur croustade.
Broiled veal cutlet à la Milanaise.
Philadelphia squab, grape jelly.
Roast duck, apple sauce.

Wednesday, April 15.

BREAKFAST SPECIALS.

Broiled lake trout, au naturel.
Codfish cakes with bacon.
Fried or broiled pork sausages.
Lamb chops, breaded, Italienne.
Hot spiced pigs' feet, potato salad.
Fried corn mush. Beef bouillon.

LUNCH

Cream of leeks. Consommé Brunoise.
Boiled red snapper, shrimp sauce, potatoes Anglaise.
Pork spareribs with sauer-kraut.
Boston baked beans, brown bread.
Patties à la Financiere.
Macedoine salad with slaw.

CAFE SPECIALS.

Cock-a-leekie.
Pork tenderloin à la Robert.
Calf's head en tortue.
Brochette of duck livers and mushrooms.

DINNER.

Purée Algerienne (equal parts of purée of rice and purée of tomatoes).
Consommé Duborg.
Mackinaw trout, sauté meuniere. potatoes Parisienne.
Braised fricandeau of veal, Jardiniere.
Small rump steak à la Bercy.
New asparagus, sauce mousseline.
Roast goose, apple butter.

CAFE SPECIALS.

Green turtle, Anglaise. Consommé Celestine.
Boiled kingfish, parsley butter.
Fillet of beef, larded, à la Colbert.
Soft shell crabs à la Newberg.
Chicken, fried, country style.
Patties à la Toulouse.
Roast turkey, chestnut dressing.

Thursday, April 16.

BREAKFAST SPECIALS.

Broiled smoked whitefish.
Creamed codfish on toast.
Lamb kidneys with bacon.
Roast beef hash with peppers.
Fried or broiled pork sausages.
Fried hominy. Tomato bouillon.

LUNCH.

Creme Crecy (one third purée of carrots, boiled with ham hocks; two thirds thin velouté sauce)
Consommé sago.
Broiled perch, chutney cream sauce, potatoes Reitz.
Chicken hash on toast.
Calf's tongue with mushrooms, en bordure.
French pancakes with jelly.
Escarole with cress.

CAFE SPECIALS.

Giblet with barley.
Grilled sweetbreads à la macedoine.
Lamb tongues, glazed with spinach.
Cold roast snipe, en Bellevue.

DINNER.

Mutton mulligatawney. Consommé Imperial.
Broiled live lobster, Chili sauce.
Leg of lamb à la Bretonne.

DINNER—Continued.

Macaroni with spinach purée.
Charlotte of cherries, au Kirsch.
Roast ham, champagne sauce.

CAFE SPECIALS.

Puree of navy beans. Consommé Beauvilliers.
Boiled salmon steak à la l'Ecarlette.
Chicken à la Maryland.
Shad roe à la meuniere.
Philadelphia squab with stuffed olives.
Filet mignon of beef, Bordelaise.
Compote of peaches, Condé.
Roast loin of pork, glazed apple.

Friday, April 17.

BREAKFAST SPECIALS

Fried whitefish, plain or breaded.
Fried oysters.
Broiled lake trout.
Minced ham with scrambled eggs.
Chipped beef in cream.
Fried or broiled sausage cake.
Fried farina mush Clam broth.

LUNCH.

Purée mongole. Consommé with rice.
Boiled salmon, Hollandaise, potatoes Condé.
Hamburgh steak with onions or tomato sauce.
Stuffed pigs' feet, breaded, caper sauce.
Omelet, plain or with shad roe.
Asparagus points with fish.

CAFE SPECIALS.

Strained gumbo. Ox-tail.
Chicken fricassee with mushrooms.
Shell of crab, stuffed, Richelieu.
Lamb fries au beurre noir. Oyster patties.

DINNER.

Baltimore clam chowder.
Consommé Printaniere Royale.
Broiled pompano au naturel, Julienne potatoes.
Fried sweetbreads, à la macedoine.
Fricassee of veal with purée of peas.
Ring puffs with egg plums.
Roast chicken, stuffed, giblet sauce.

CAFE SPECIALS.

Clam chowder. Consommé, croute-au-pot.
Planked shad with roe, en bordure.
Larded tenderloin with fresh mushrooms.
Crown of lamb ribs, macedoine.
Chicken en casserole.
Scallops à la Creole.
French toast, brandy sauce.
Roast goose, apple sauce.

Saturday, April 18.

BREAKFAST SPECIALS.

Broiled pompano.
Corned beef hash with egg.
Black bass, sauté, meuniere.
Broiled pork tenderloin.
Tomatoed sausage cake.
Fried sardines with cress.
Fried corn mush. Celery bouillon.

LUNCH.

Giblet soup. Consommé en tasse.
Broiled halibut steak, Venitienne sauce (court bouillon, roux, parsley, lemon juice, liason), Lyonnaise potatoes.

LUNCH—Continued.

Chicken patties à la Reine.
Ragout of lamb, Jardiniere.
Spaghetti, Italienne.
Lettuce and spring onion salad.

CAFE SPECIALS.

Chicken broth en tasse.
Fried soft shell crabs, mayonnaise.
Frog legs à la poulette.
Turkey croquettes with green peas.
Macaroni and tomatoes, Sicilienne (macaroni small, sliced sausages, tomato purée, chopped parsley; Parmesan).

DINNER.

Spring vegetable soup.
Consommé Napolitaine (fine cut macaroni, diced celery, croutons, madeira wine).
Baked fresh codfish, Colbert sauce, potato croquettes
Beef à la mode, marinaded, piquante sauce.
Minced pork cutlets à la Marechale (fancy macedoine in demi-glacé).
Prunes with creamed rice.
Roast veal with dressing pan gravy.

CAFE SPECIALS.

Cream of cauliflower. Consommé Princesse.
Fillet of sole au vin blanc, Hollandaise potatoes.
Chicken sautè, Portugaise (timbale of rice, stuffed tomato).
Timbale of sweetbreads.
Asparagus tips, au gratin, Milanaise.
Filet mignon of beef, Bearnaise.
Roast capon, bread sauce.

Easter Sunday, April 19.

BREAKFAST SPECIALS.

Broiled whitefish, lemon butter.
Chicken cutlets with peas. Scotch woodcock.
Easter eggs. Fried or broiled sausages.
Fried hominy. Clam bouillon.

LUNCH.

Potage Andalouse. Consommé Duchesse.
Boiled trout, Aurora sauce, Hollandaise potatoes.
Croquettes of shrimps, Cardinal sauce.
Timbale of macaroni, sauce perigueux.
Compote of pears, Richelieu. French salad.

CAFE SPECIALS.

Calf's sweetbreads, broiled, sauce Trianon.
Chicken croquettes, sauce Mousseline.
Snipe en aspic.
Lamb chops, farci à la Nelson.

DINNER.

Cream of cauliflower. Clear green turtle.
Broiled live lobster, Chili sauce.
Filet mignon of beef, Bearnaise.
New asparagus, drawn butter.
Easter lamb, mint sauce.
Broiled spring chicken.

CAFE SPECIALS

Cream of asparagus.
Consommé Solferino (strong brown beef soup, farina quenelles).
Pompano, sauté, meuniere, Duchesse potatoes.
Chicken pie, Parisienne.
Fillet of beef, larded, à la Mirabeau.
Philadelphia squab, en cassolette.
Roast turkey, cranberry sauce.
Smoked tongue with spinach purée.

Monday, April 20.

BREAKFAST SPECIALS.

Grilled smoked whitefish.
Fried shad roe.
Steamed finnan haddie, drawn butter.
Lamb chops, breaded, Italian sauce.
Shredded codfish on toast with egg.
Roast beef hash with peppers.
Fried corn mush. Beef bouillon.

LUNCH.

Purée of celery. Consommé with corn.
Lake Superior whitefish, breaded, tomato sauce, Long Branch potatoes.
Broiled veal cutlet, Financiere sauce.
Beef stew with vegetables.
Queen fritters, sauce Sabayon. Chicken salad.

CAFE SPECIALS.

Fillet of halibut, boiled, parsley sauce.
Broiled veal chops à la Greque.
Stewed chicken with rissoto.
Macaroni and cheese au gratin.

DINNER.

Cream of chicken with rice.
Consommé with noodles.
Boiled redsnapper, egg sauce, potato purée.
Blanquette of lamb with mushrooms.
Ox tongue, corned, raisin sauce.
Buttered apples on toast.
Roast Canada mutton with jelly.

CAFE SPECIALS.

Cream of artichokes.
Consommé printaniere Colbert.
Boiled salt mackerel, parsley sauce.
Fried spring chicken with hominy fritters.
Rolled shoulder of lamb, stuffed tomato.
Fricassee of scallops, en bordure.
Calves' sweetbreads, glazed, à la Financiere.
Bartlett pear fritters, wine sauce.

Tuesday, April 21.

BREAKFAST SPECIALS.

Fried perch with bacon.
Broiled whitefish, lemon butter.
Fried or broiled pork sausages.
Stewed kidneys with mushrooms.
Corned beef hash, browned or with egg.
Fried hominy. Celery bouillon.

LUNCH.

Purée Jackson. Consommé with peas.
Panfish sauté, brown butter, Saratoga chips.
Croustade of chicken livers
Macaroni and cheese à l'Americaine.
Deviled crabs, sauce tartar. Lima bean salad.

CAFE SPECIALS.

Purée St. Germain.
Stuffed lamb chops, broiled, Colbert sauce.
Sweetbread patties à la Parisienne.
Small tenderloin steak, sauce Montebello.
Compote of fruit with rice.

DINNER.

Creole gumbo. Consommé Chiffonade.
Fillet of sole, sauce Normande, potatoes Anglaise.
Small tenderloin steak with mushrooms.
Goulash of veal, en bordure.
Stuffed tomatoes. Squab au cresson.

CAFE SPECIALS.

Cream of new spinach.
Consommé with Italian paste.
Planked Mackinaw trout, en bordure.
Chicken pot pie, family style.
Roast stuffed squab with vegetables
Cold snipe with celery salad, aspic jelly.
Beef à la mode, Jardiniere.
Fried veal sweetbreads, au beurre noisette.
Roast sugar cured ham, champagne sauce.
Roast stuffed goose with glazed turnips.

Wednesday, April 22.

BREAKFAST SPECIALS.

Broiled pork spareribs.
Broiled fresh mackerel.
Finnan haddie, drawn butter.
Creamed crab meat on toast.
Chicken hash with peppers.
Fried corn mush. Beef bouillon.

LUNCH.

Pot-au-feu. Consommé Royale.
Broiled Potomac shad, vert pré, shoestring potatoes
Irish stew. Poached egg with spinach purée.
Lobster salad. Apple fritter, rum sauce.

CAFE SPECIALS.

Broiled bluefish, maitre d'hotel.
Boiled chicken, cauliflower sauce.
Devilled crab. Eggs à la Valencienne.

BEEFSTEAK DINNER.

Mock turtle Consommé with rice.
Broiled lake trout, maitre d'hotel, potato croquette.
Family sirloin steak. Porterhouse steak.
Club steak. Tenderloin steak.
Sirloin steak. Salisbury steak.
Eggs as ordered.
French fried and baked potatoes.
Stewed tomatoes. Green peas.

CAFE SPECIALS.

Beef à l'Anglaise. Consommé with poached egg.
Larded tenderloin of beef, fines herbes sauce.
Chicken fried in batter, tomato sauce.
Timbale of macaroni, truffle sauce.
Salmi of pigeon with button mushrooms.

Thursday, April 23.

BREAKFAST SPECIALS.

Broiled whitefish, au naturel.
Fried perch with bacon.
Broiled fresh pigs' feet.
Chipped beef in cream.
Ham hash on toast.
Shrimp croquettes, cream sauce.
Fried hominy. Tomato bouillon.

LUNCH.

Bean soup, family style. Consommé en tasse.
Fried flounder à l'Orly, Reitz potatoes.
Salt ham with cabbage.
Cheese ramequins (1 lb. cheese, 1 lb. butter, 16 yolks, mixed with 1 lb. bread crumbs boiled in milk; then 16 egg whites whipped in; a few chives; fill into cases; brown).
Ragout of mutton, flageolets.
Beet and potato salad.

CAFE SPECIALS.

Scallops à la creme, au gratin.
Tenderloin steak à la cheron.
Breaded lamb chops, green peas, mint jelly.

DINNER.

Vegetable soup. Consommé with Italian paste.
Mackinaw trout, stuffed, à la Genoise, Victoria potatoes.
Sweetbread cutlets à la macedoine.
Sauté of beef aux fleurons.
Croustades of celery (celery boiled tender, pounded in mortar with ham cream, bread crumbs, butter; seasoned; steamed till it thickens; fill into croustades; serve very hot).

CAFE SPECIALS.

Cream of artichokes. Consommé Magenta.
Grilled salmon steak, Montpelier butter.
Breast of chicken, fricassee with rice.
Calf's sweetbreads à la Toulouse.
Salmis of snipe with flageolets.
Soft shell crabs, fried, tartar sauce.
Fresh crab flakes à la Newberg.
Roast goose with baked apples.

Friday, April 24.

BREAKFAST SPECIALS.

Broiled fresh mackerel, parsley butter.
Broiled fresh pig's feet. Codfish balls.
Fried sardines with watercress.
Salt pork with fried apples.
Lamb chops, breaded, Italian sauce.
Fried corn mush. Clam broth.

LUNCH.

Chicken broth with rice. Consommé paysanne
Boiled pickerel, caper sauce, Hollandaise potatoes.
Braised beef hash with peppers, en bordure.
Frankfurters with sauer-kraut.
Eggs à la Neige (hard-boiled egg, cut lengthwise, yolk removed, its place filled with chicken farce; served on rice; white Italian sauce).
Green peas and Romaine salad.

CAFE SPECIALS.

Onion soup à la Fermiere.
Chicken à la king—chafing dish.
Pork tenderloin à la Lyonnaise.
Spaghetti à l'Italienne.
Eggs à la Creole.

DINNER.

Boston clam chowder.
Consommé Renaissance (Game flavor, wine, rice, peas, sliced mushrooms).
Broiled salmon cutlet, au beurre noir, potatoes Colbert.
Chicken pie, home style.
Fresh crab flakes à la Maryland, en caisse.
Rice croquettes, almond sauce.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Bisque of fresh lobster. Consommé Imperial.
Boiled codfish steak, egg sauce, Gastronome potatoes.
Chicken à la Maryland.
Sweetbreads à la Rothschild (serve with Bearnaise sauce and sliced truffles).
Tenderloin steak à la Trianon.
Philadelphia squab en cassolette.
Pork tenderloin with candied sweet potatoes.
Broiled snipe, maitre d'hotel.
Roast capon, cranberry sauce.

Saturday, April 25.

BREAKFAST SPECIALS.

Boiled or broiled salt mackerel.
Steamed finnan haddie.
Broiled jumbo whitefish.
Corned beef hash, browned or with egg.
Anchovy toast with egg.
Fried or broiled sausages.
Fried hominy. Beef bouillon.

LUNCH.

Cockie-Leekie. Consommé with quenelles.
Red snapper, au court-bouillon, Duchesse potatoes
Curry of veal with rice.
Hamburg steak, tomato sauce.
Spaghetti with cheese.
Salade à la Russe (small balls, pea size, of carrots, beets and parsnips; shreds of chicken and anchovies; season with mustard, oil and tarragon vinegar; garnish with caviar).

CAFE SPECIALS.

Poule-au-pot.
Goose liver sauté, à la Financiere.
Compote of pigeon à l'Americaine, (stewed with bacon and small onions, glacé sauce flavored with cranberries).
Broiled veal chop with stuffed tomato.

DINNER.

Tomato with rice. Consommé Duchesse.
Boiled chicken halibut, parsley sauce, potato purée
Fried frog legs, tartar sauce.
Larded sirloin of beef, mushroom sauce.
Baked stuffed squash.
Roast Canada mutton, browned potatoes.

CAFE SPECIALS.

Clear green turtle with quenelles.
Consommé à l'Africaine.
Filleted pompano, meuniere, chip potatoes.
Legs of chicken à la Florentine. (Sauté in butter, trimmed, dipped in veloute, breaded with crumbs and cheese; fried to order in deep frier; tomato purée.)
Saddle of lamb, roti, Parisienne.
Shad roe, Newberg.
Fried frog legs, Montepelier butter.

Sunday, April 26.

BREAKFAST SPECIALS.

Fried trout steak.
Broiled fresh mackerel.
Hot spiced pigs' feet, Creole.
Broiled or fried sausages.
Stuffed egg with watercress.
Boiled frankforts with potato salad.
Fried hominy. Celery bouillon.

LUNCH.

Cream of lobster. Consommé en tasse.
Boiled fresh codfish, anchovy sauce, potatoes Anglaise.
Baked pork spareribs, apple sauce.
Sweetbread croquettes with peas.
Macaroni with tomatoes. Waldorf salad.

CAFE SPECIALS.

Broiled lamb kidneys with bacon.
Fricassee of spring chicken.
Spanish egg croquettes. (Eight eggs, 3 pimentoes, 3 shallots; mince; mix with velouté; cool; shape like eggs; bread; fry; serve with velouté and minced peppers.)
Breast of goose, sauté, with olives.

DINNER.

Scotch broth with barley. Clear green turtle.
Canada smelts, cucumber sauce, Julien potatoes.
Breast of chicken, baked, corn fritter.
Stuffed green peppers à l'Espagnole.
Compote of grapes with rice.
Roast lamb, mint sauce.

CAFE SPECIALS.

Grilled, creamed mushrooms, under glass.
Larded fillet of beef, truffle sauce.
Supreme of chicken, Princesse.
Sweetbreads, glazed, macedoine.
California peaches, Richelieu.
Roast turkey, cranberry sauce.
Roast royal squabs, grape jelly.

Monday, April 27.

BREAKFAST SPECIALS.

Broiled halibut steak, lemon butter.
Boiled salt mackerel.
Stewed chicken livers on toast.
Broiled pork tenderloin, piquante.
Steamed finnan haddie, drawn butter.
Fried corn mush. Beef bouillon

LUNCH.

Beef à l'Anglaise. Consommé Julienne.
Panfish with bacon, chip potatoes.
Smoked beef, Jardiniere.
Foie gras and lettuce sandwich.
Apple fritters, fruit sauce. Sweet potato salad.

CAFE SPECIALS.

Loin of veal sauté, stuffed tomato.
Broiled sweetbreads with bacon.
Spring lamb chops with green peas.

DINNER.

Chicken à la Reine. Consommé au Semoule.
Boiled salmon, parsley butter sauce, Hollandaise potatoes.
Sweetbreads, fried, sauce provençale.
Blanquette of lamb, macedoine.
Cauliflower au gratin.
Loin of pork, apple sauce.

CAFE SPECIALS.

Capon with celery à la creme.
Small fillets of beef, sauté, with truffles.
Lobster à la gelee, sauce mayonnaise.
Broiled snipe, sur croustade, garni.
Orange fritters, maraschino flavor.
Roast ham, champagne sauce.

Tuesday, April 28.

BREAKFAST SPECIALS.

Fried smelts with bacon, tartar sauce.
Broiled Mackinaw trout.
Shredded codfish in cream.
Chicken hash on toast.
Fried or broiled sausages.
Fried hominy. Clam broth

LUNCH.

Calfs' head soup. Tomato bouillon.
Lake trout, breaded, sauce provençale, Julienne potatoes.
Frankforts with hot potato salad
Tomatoes, stuffed with crab, à la Creole.
Flaked haddock with macaroni, Bourgeoise.
Shred cabbage salad.

CAFE SPECIALS.

Breast of chicken à la Montebello.
Fried shad roe, Gherkin sauce.
Canada smelts en papilotte.
Broiled oysters, celery sauce.

DINNER.

Split peas with celery. Consommé printaniere.
Fillet of sole, au vin blanc, potatoes chateau.
Chicken legs with corn fritters, cream sauce.
Haricot of ox joints, Jardiniere.
French pancakes with jelly.
Roast veal and ham with dressing.

CAFE SPECIALS.

Braised sirloin of beef à l'Esterhazy.
Frogs' legs sauté, Bordelaise.
Smoked beef tongue, raisin sauce.
Broiled royal squab, au cresson.
Shad roe with bacon, meuniere.
Roast duck, apple sauce.

Wednesday, April 29.

BREAKFAST SPECIALS.

Broiled shad. Codfish balls.
Steamed finnan haddie.
Corned beef hash, plain or with egg.
Broiled pork spareribs. Chicken croquettes.
Fried corn mush. Beef bouillon.

LUNCH.

Mulligatawney. Consommé with vermicelli.
Broiled whitefish, maitre d'hotel, Parisienne potatoes.
Ragout of beef with stuffed tomato.
Chicken cutlets, mushroom sauce.
Orange fritters, claret sauce. Salade Française.

CAFE SPECIALS.

Fresh crab meat, au gratin.
Fried frog legs, tartar sauce.
Broiled lamb kidneys with bacon.
Pork tenderloin sauté, with mushrooms.

BEEF STEAK DINNER.

Giblet with barley. Consommé with vegetables.
Baked halibut, Genevoise sauce, potato croquettes
Sirloin, pin bone, club, tenderloin, porterhouse steaks.
Smothered onions.
Creole, mushroom, and Bordelaise sauces.

CAFE SPECIALS.

Potage St. Germaine. Cream of asparagus.
Fried chicken with stuffed egg plant.
Small tenderloin à la Bercy.
Sweetbreads, broiled, à la Julienne.
Snipe, sur croustade, with jelly.

Thursday, April 30.

BREAKFAST SPECIALS.

Broiled fresh mackerel.
Fried whitefish, tomato sauce.
Hamburg steak with onions.

BREAKFAST SPECIALS—Continued,

Fried or broiled sausages. Scotch woodcock.
Chipped beef in cream.
Fried hominy. Clam broth.

LUNCH.

Cream of artichokes. Consommé Royale.
Boiled lake trout, egg sauce, Hollandaise potatoes.
Salted spareribs with sauer-kraut.
Calf's head, en tortue.
Lobster patties à la Cardinal. Lima bean salad.

CAFE SPECIALS.

Duck patties with green peas.
Small fillets of beef with oysters.
Broiled salmon steak, tartar sauce.
Spaghetti à la Creole.

DINNER.

Tomato with corn. Consommé à l'Africaine.
Pompano, sauté, meuniere, potatoes Marie.
Chicken pie en Feuilletage.
Spaghetti à l'Italienne.
Ring puffs with peaches.
Roast lamb, mint jelly.

CAFE SPECIALS.

Purée Crecy. Consommé Colbert.
Spanish mackerel, Fleurette.
Chicken en casserole.
Sweetbreads, larded, asparagus tips.
Royal squabs, broiled, à la Crapaudine. (Split, breaded, broiled, brown sauce, olives, truffles.)
Stuffed green peppers, provençale.
Chicken pot pie.
Boiled turkey, celery sauce.

Friday, May 1.

BREAKFAST SPECIALS.

Fried perch with bacon. Broiled Delaware shad.
Calf's liver with fried onions.
Fried sardines with cress.
Fried or broiled pork sausages. Rice croquettes.
Fried hominy. Clam bouillon.

LUNCH.

Cream of celery. Consommé en tasse.
Fillets of salmon, sauce Royale, Duchesse potatoes
Broiled pork chops, Robert sauce.
Chicken croquettes, Bechamel sauce.
Poached eggs with spinach purée. Shrimp salad.

CAFE SPECIALS.

Chicken sauté, a la Marengo.
Veal chop, breaded, tomato sauce.
Filet mignon à la Financiere.
Compote of fruit with rice.

DINNER.

Clam chowder. Consommé Chiffonade.
Baked red snapper with tomatoes, Condé potatoes.
Pot roast of beef with noodles.
Broiled squab on toast.
Curried lobster, en bordure.
Roast ham champagne sauce.

CAFE SPECIALS.

Braised cushion of veal, Jardiniere.
Turkey cutlets, sauce Perigueux.
Epigramme of sweetbreads.
Fillets of beef à la Dauphine (Larded, broiled, cockscombs, truffles; Perigueux sauce.)
Fricassee of frogs' legs, en bordure.
Boiled capon, oyster sauce.

Saturday, May 2.

BREAKFAST SPECIALS.

Broiled whitefish, parsley butter.
Fried mackerel roe.
Fried or broiled pork sausages.
Curried giblets with rice.
Roast beef hash with peppers. Scotch woodcock.
Fried hominy. Celery bouillon.

LUNCH.

Pot-au-feu. Consommé Julienne.
Fried halibut, gherkin sauce, Long Branch potatoes
Boiled salt pork with parsnips.
Fricassee of veal with mushrooms.
Macaroni and cheese. Macedoine salad.

CAFE SPECIALS.

Lobster croquettes à la Maryland.
Fried frog legs, tartar sauce.
Snipe à la Bigarade.
Lamb kidneys and bacon, with peppers.

DINNER.

Purée of new carrots. Consommé D'Italie.
Boiled sole, Dutch sauce, potatoes Anglaise.
Haricot of lamb, Parisienne.
Larded calves' liver with onions.
Pineapple fritters, wine sauce.
Roast mutton, caper cauce

CAFE SPECIALS.

Turkey broth with rice Consommé Celestine.
Chicken sauté, à la Duse. (Jointed, fried in oil, finished in equal parts of madiera and tomato sauces, garnished with rissoto and diced artichoke fonds.)
Filet mignon of beef à la chipolata.
Salmis of duck with olives.
Ham à l'Alsacienne. (Braised with kraut and Frankforts; served on kraut; garnished with Frankforts; border of potato purée.)
Roast goose, apple sauce.

Sunday, May 3.

BREAKFAST SPECIALS.

Broiled fresh mackerel.
Whitefish, breaded, tomato sauce.
Sweetbread croquettes.
Stewed kidneys with bacon.
Fried oysters.
Chipped beef with scrambled eggs.
Fried corn mush. Veal broth.

LUNCH.

Chicken à la Reine. Consommé en tasse.
Fried lake trout, sauce Portugaise, Julienne potatoes.
Veal tongue, poulette sauce.
Short ribs of beef, horseradish sauce.
Fried oyster plant, Italian sauce (white).
Asparagus salad with salmon.

CAFE SPECIALS.

Cream of new tomatoes
Broiled pork tenderloin, Victoria potatoes (bread pork before broiling)
Lamb steak with buttered corn.
Soft shell crabs, sauce Remoulade.
Grilled sweetbreads with bacon, Julienne.

DINNER.

Green turtle. Consommé printaniere Royale.
Boiled black bass, Hollandaise sauce, potato purée.
Broiled live lobster, chili sauce.
Creamed sweetbreads, en croustade.
New asparagus, sauce Mousseline.
Roast stuffed goose, apple sauce.

CAFE SPECIALS.

Green turtle, liee. Consommé Comtesse.
Cassolette of chicken à la Catalane (arrange a bed of tomatoed rice in cassolette, the sauteed chicken on the rice; ham; sweetbread; peas; sauce).
Larded tenderloin of beef, flageolets.
Lamb chops, stuffed, sauce Menthe.
Frog legs breaded, tartar sauce.
Roast loin of veal, Française (garnish with stuffed tomato and Victoria potatoes).

Monday, May 4.

BREAKFAST SPECIALS.

Fried perch, meuniere.
Broiled halibut steak, vert pré.
Pork tenderloin sauté, au beurre.
Breaded lamb chops.
Chicken hash with peppers Wiener Schnitzel.
Fried hominy. Tomato bouillon.

LUNCH.

St. Germaine. Consommé au riz.
Pompano sauté, Provençale, potatoes Chateau.
Corned beef with spring cabbage.
Ragout of lamb, Jardiniere.
Apple fritters, au Xeres.
German salad with Sardelles.

CAFE SPECIALS.

Grenouilles à la Tartar.
Filet mignon à la Bearnaise.
Rib of veal, sauté, Milanaise.

DINNER.

Purée Jackson, au Brunoise.
Consommé St. Xavier.
Fillet of sole, au vin blanc, potatoes Hollandaise.
Beef à la mode, aux nouilles.
Fricandeau of veal, macedoine.
Rice croquettes, au gelee.
Roast fowl with ham, sauce tomato.

CAFE SPECIALS.

Potage Andalouse. Consommé Imperial.
Broiled royal squab with jelly.
Oyster patties à la poulette.
Tenderloin steak, sauce Trianon.
Croquettes of crab meat, Aurora sauce.
Breaded lamb chops, mint jelly.
Roast turkey, cranberry sauce.

Tuesday, May 5.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Fried codfish cakes.
Steamed finnan haddie, drawn butter.
Corned beef hash. Hot soused pig's feet.
Minced ham with scrambled eggs.
Fried corn mush. Beef bouillon.

LUNCH.

Cream of Bermuda onions. Çonsommé en tasse.
Broiled pompano, nut brown butter, Saratoga chips
Grilled pork chops, apple purèe.
Devilled crabs in shell.
Macaroni à la Toscane. Beet and potato salad.

CAFE SPECIALS.

Stewed chicken with rice, maderia sauce.
Scalloped sweetbreads en coquille.
Oyster patties à la Newberg.
Soft shell crabs, Mayonnaise. Macaroni au gratin.

DINNER.

Ox kidney soup. Consommé Magenta.
Boiled kingfish, sauce Normande, potatoes persilees
Fricandeau of sweetbreads with spinach.
Beef pot pie. Omelet Financiere.
Boiled mutton with turnips, caper sauce.

CAFE SPECIALS.

Split pea Jardiniere. Consommé Comtesse.
Codsteak sauté, club style. (Season, flour, fry in oil; decorate edge with chopped parsley, lobster coral down centre; sauce Trianon around.)
Stewed pigeon with French beans.
Tenderloin steak with marrow, Bordelaise.
Frog legs, breaded, tartar sauce.
Fried spring chicken, corn fritters.
Braised leg of mutton, Bretonne

Wednesday, May 6.

BREAKFAST SPECIALS.

Broiled kippered herring.
Broiled Manitoba whitefish, lemon butter.
Fried honeycomb tripe, tomato sauce.
Hashed poultry with peppers on toast.
Ham rolls, sage sauce.
Fried hominy. Mutton bouillon.

LUNCH.

Cream of barley. Consommé with celery.
Broiled silver bass with bacon, Parisienne potatoes
New England boiled dinner.
Brain cutlets, piquante sauce.
Roquefort and Brie cheese ramequins.
Cauliflower and Jardiniere salad.

CAFE SPECIALS.

Cream of cauliflower. Consommé aux choux.
Tenderloin steak, glacé, with egg. (Sauté quickly, roll in demi glacé; poached egg on top; garnish with mushrooms, and artichoke bottoms.)
Scalloped calf's brains, en coquille.
Creamed celery stalks on toast.

DINNER.

Beef soup, Scotch style. (Diced beef, shred leeks' macedoine, sauteed together; little flour stock; boil; skim; then add oatmeal.)
Salmon trout, stuffed and baked, potato croquettes.
Braised capon, chipolata garnish.
Veal tongue, tomato sauce.
Cocoanut cream fritters, glacé.
Roast lamb, mint jelly.

CAFE SPECIALS.

Poule-au-pot. Consommé St. Xavier.
Stuffed Spanish mackerel, chives sauce.
Fricandeau of veal à la Milanaise. (Stuffed tomato, macaroni timbale, Italian sauce.)
Breast of goose with glazed apples.

CAFE SPECIALS—Continued.

Blanquette of chicken à la Princesse. (Garnish with peas and asparagus tips)
Fresh mushrooms with fine herbs, under glass.
Roast ham, champagne sauce.

Thursday, May 7.

BREAKFAST SPECIALS.

Broiled halibut steak, parsley butter.
Fried mackerel roe, tomato sauce.
Calf's brains, sautè, tartar sauce.
Mutton cutlets, breaded, mushroom sauce.
Corned beef hash, plain or with egg.
Chipped beef in cream.
Fried corn mush. Beef bouillon.

LUNCH.

Cream of asparagus. Consommé with spaghetti.
Lake herring, sauté, meuniere, French fried potatoes.
Spanish beefsteak. (Season; fry in oil; take up into sautoir; add green peppers, chives, onions, tomatoes and Espagnole; simmer till tender.)
Scalloped cauliflower au gratin. Chicken salad.
Sweetbread cutlets, mushroom sauce.

CAFE SPECIALS.

Cream of little neck clams. Consommé of fowl.
Lobster à la Newberg, en casserole.
Broiled sweetbreads on toast, truffle sauce.
Small tenderloin steak, cheron.
Fruit charlotte, sauce Doree.

DINNER

Purée of beans, aux croutons.
Consommé with barley.
Fillets of flounder, anchovy cream sauce, potatoes chateau.
Braised ox tails with vegetable.
Stuffed German pancake with creamed spinach.
Pork tenderloin, candied sweet potatoes.
Blueberries en bordure.
Roast squab with jelly.

CAFE SPECIALS.

Cream of mushrooms. Beef and celery bouillon.
Grilled bluefish, maitre d'hotel, Duchesse potatoes.
Boiled capon with rice, mushroom sauce.
Calf's head à la Royale. (Slices on a mould of forcemeat; garnish with mushrooms, truffles, cocks' combs, and poulette sauce.)
Fried frog legs, tartar sauce.
Roast duck with glazed new turnips.

Friday, May 8.

BREAKFAST SPECIALS.

Whitefish, breaded, Genevoise sauce.
Broiled trout, au naturel.
Picked salted codfish in cream.
Omelet with crab flakes.
Roast beef hash in gravy on toast.
Salt pork and fried apples.
Fried hominy. Clam bouillon.

LUNCH.

Cream of sweet corn. Pot-au-feu.
Boiled chicken halibut, clam sauce, potatoes Hollandaise.
Lamb stew à l'Irlandaise.
Rissoles of turkey, poulette sauce.
Small tenderloin steak, mushroom sauce.
Farina fritters, apricot sauce.
Lettuce and tomato salad.

CAFE SPECIALS.

Creme Française (Cream of chicken made with chicken stock, containing quenelles, peas and tapioca.)
Breast of duck en salmis. with olives.
Calf's head à la Cavour. (Serve with tomato sauce, sliced olives and fancy croutons)
Devilled crabs, tartar sauce.

DINNER.

Bisque of clams. Consommé Andalouse.
Newfoundland cod, baked, oyster sauce, potatoes Julienne.
Beef à la mode with potato cakes.
Chicken pot pie, family style.
Macaroni and cheese, Napolitaine.
French toast, wine sauce.
Boiled corned beef with cabbage.

CAFE SPECIALS.

Cream of oysters Consommé Chatelaine.
Broiled salmon steak, Montpelier butter.
Scalloped fresh lobster, au gratin.
English mutton chop, browned new potatoes.
Breast of chicken with quenelles, cucumber purée.
Broiled sweetbreads and lamb kidneys, rice timbale.
Roast chicken, stuffed, Hanover sauce.

Saturday, May 9.

BREAKFAST SPECIALS.

Boiled pickerel oyster sauce.
Broiled whitefish, maitre d'hotel.
Deerfoot Farm sausages, pan gravy.
Scotch woodcock.
Hashed mutton with peppers.
Breaded lamb chops, tomato sauce.
Fried farina mush. Celery bouillon.

LUNCH.

Chicken broth with rice. Consommé en tasse.
Skinned perch, fried with salt pork, chip potatoes.
Curried duck giblets with rissoto.
Sweetbreads in cases, Montglas.
Salted spareribs with sauerkraut
Apple fritters, rum sauce.
Oyster plant salad.

CAFE SPECIALS.

Purée of new green peas (add a bunch of mint to the peas when boiling).
Lamb chops, stuffed, à la Nelson.
Broiled lamb kidneys with bacon.
Honeycomb tripe à la Creole.
Stuffed egg plant, au gratin.

DINNER.

Tomato gumbo Consommé with quenelles.
Broiled jumbo whitefish, Ravigote sauce, potatoes Marie.
Stewed chicken with dumplings, macedoine.
Veal and ham croquettes, piquante sauce.
Queen fritters, almond sauce.
Roast young pig with fried apples.

CAFE SPECIALS.

Crab gumbo. Consommé Desclignac.
Canada smelts, au gratin, white wine sauce.
Chicken sauté à la Royale. (Serve on bed of tomatoed rice; mushrooms and peas at the end; sauce around)
Braised sirloin with buttered noodles.

CAFE SPECIALS—Continued.

Little pig pork chops, apple purée.
Spaghetti à la Toscane. (Spaghetti with beef gravy, shred peppers, sliced frankforts, parmesan.)
Roast veal with ham, tomato sauce.

Sunday, May 10.

BREAKFAST SPECIALS.

Broiled lake trout, parsley butter.
Steamed finnan haddie, drawn butter.
Fried sardines with watercress.
Grilled pork tenderloin, curry sauce.
Chicken hash on toast.
Pickled lamb tongues, hot potato salad.
Fried corn mush. Beef bouillon.

LUNCH.

Cream purée of new carrots. Consommé Julienne.
Broiled Spanish mackerel, lemon butter, Long Branch potatoes.
Short ribs of beef, glazed, with macaroni.
Club sandwich.
Shrimp patties à la Cardinal.
Pear fritters, sherry wine sauce.
Chiffonade salad.

CAFE SPECIALS.

Ox-tail à l'Anglaise. Consommé with poached egg.
Scalloped chicken en Coquille.
Devilled leg of goose, Colbert sauce. (Mask the leg with butter mixed with dry mustard, pepper, Worcestershire sauce and chutney; then bread it, broil, and serve with Colbert sauce.)

DINNER.

Spring vegetable.
Consommé à l'Indienne. (Dried artichokes and egg plant, rice, chicken, curry.)
Fillets of striped bass, maitre d'hotel, Duchesse potatoes.
Leg of veal, larded and braised, mushroom sauce.
Philadelphia squab with cress.
Asparagus, drawn butter.
Roast capon, bread sauce.

CAFE SPECIALS.

Cream of Romaine lettuce. Consommé Brunoise.
Broiled stuffed lobster, Remoulade.
Braised capon, Napolitaine. (Serve with a Velouté sauce. containing small macaroni, truffle peelings and pistachio nuts.)
Chicken stuffed with oysters, en casserole.
Tenderloin of beef à la Reforme. (Serve with madeira sauce, containing Julienne cut carrots, ham, truffles and white of eggs.)
Sweetbreads à la Pontell.
Roast spring lamb, mint jelly.

Monday, May 11.

BREAKFAST SPECIALS.

Broiled whitefish. Fried panfish.
Boiled salt mackerel.
Brochette of chicken livers and bacon.
Roast beef hash with peppers.
Fried brain cakes, tomato sauce.
Fried hominy. Chicken bouillon.

LUNCH.

Vermicelli with tomatoes. Veal broth with rice.
Fillets of kingfish, au gratin, chip potatoes.
Minced beef à la Portugaise. (Cold beef minced, stewed; garnished with timbale of rice and stuffed tomato.)

LUNCH—Continued.

Baked celery with cheese.
Mushroom omelet, au madere.
Romaine salad, fruit dressing.

CAFE SPECIALS.

Purée Jackson.
Frog legs with mushrooms, au gratin.
Small tenderloin steak; Bercy.
Broiled veal chop, maitre d'hotel.

DINNER.

Mock turtle.
Consommé de Stael. (Column-cut bread croutons, chicken stock, chicken quenelles.)
Baked sea trout, tomato sauce, potato Bernhart.
Larded sirloin à la Germaine. (Braise with vegetables and a few caraway seeds; garnish with potatoes thru bag and tubes, stuffed cabbage or Brussels sprouts, and Velouté sauce, flavored with anchovy essence.)
Sweetbread cutlets, Nivernaise.
Apricots with creamed rice.
Roast veal with dressing.

CAFE SPECIALS.

Giblet with rice. Consommé de Volaille.
Chicken stewed in cream, asparagus points.
Larded tenderloin of beef, Cherbourg. (Garnish with potato croquette, artichoke bottom, filled with macedoine; timbale of cabbage; sauce of equal parts demi-glacé and tomato.)
Compote of squabs en cassolette.
Prunelles à la Conde.
Roast turkey, cranberry sauce.

Tuesday, May 12.

BREAKFAST SPECIALS.

Fried lake herring, meuniere.
Broiled fresh mackerel.
Codfish cakes, cream sauce.
Grilled pork tenderloin.
Minced tongue on toast. Scotch woodcock.
Fried farina mush. Mutton bouillon

LUNCH.

Purée of lima beans. Tomato bouillon.
Filleted trout fried with bacon, Julienne potatoes.
Beef stew, Française. (Equal parts of jellied calf's head and feet with beef; stew till very tender; add espagnole and shred green peppers. Serve en bordure.)
Patties of scrambled brains.
Creamed haddock flakes on toast. (Garnish with quartered hard boiled eggs.)
Lettuce and spring onion salad.

CAFE SPECIALS.

Printaniere Royale.
Lamb chops, en foie gras.
Bouchees à la Reine.
Roast snipe with grilled tomatoes.

DINNER.

Chicken with okra. Clear Spring.
Boiled salmon, lobster sauce, potatoes Hollandaise.
Braised ham with spinach.
Mutton cutlets, cucumber sauce.
Tomatoes au gratin.
Fried bananas, cocoanut sauce.
Roast spring chicken, Giblet sauce.

CAFE SPECIALS.

Potage à la Bonne-Femme.
Consommé Brunoise, Royale.
Fillet of pompano, Joinville.
Ribs of spring lamb, new peas.
Fillet of beef, piqué, Mirabeau. (Maitre d'hotel butter; garnish with filleted anchovies, stuffed olives and watercress.)
Fried calf's brains, tartar sauce.
Braised capon à la Chipolata.
Roast duck, apple sauce.

Wednesday, May 13.

BREAKFAST SPECIALS.

Fried perch with bacon. Broiled halibut.
Creamed codfish on toast.
Tomatoed sausage cake.
Grilled pork spareribs.
Corned beef hash, plain or with egg.
Fried corn mush. Beef bouillon.

LUNCH.

Cream of cauliflower. Consommé à l'orge.
Boiled fresh cod, egg sauce, potatoes natural.
Breast of lamb, curried, with rice.
Hungarian goulash en bordure.
Chicken croquettes, mushroom sauce.
Tomato and asparagus salad.

CAFE SPECIALS.

Purée Freneuse
Chaudfroid of duck, Bigarade.
Souffles of chicken, poulette.
Broiled calf's head, Italienne. (Bread; broil; brown Italian sauce)

DINNER.

Purée of Mexican beans. Consommé Solferino.
Stuffed Canada smelts, tomato sauce, Parisienne potatoes.
Chicken sauté with green peas. (Serve on mold of mashed potatoes; sauce over; peas around.)
Sweetbreads, glacé, button mushrooms.
Jenny Lind pancakes, aux confiture.
Roast mutton, currant jelly.

CAFE SPECIALS.

Cream of tomatoes with shell macaroni.
Consommé Duborg.
Fried fillets of sole, tartar sauce.
Chicken sauté, Delmonico. (Sauté in tomatoed Espagnole; garnish with artichoke bottoms filled with minced peppers, and sliced truffle on top; serve en bordure of potato croquette mixture.)
Soft shell crabs on toast, sauce Ravigote.
Tenderloin steak à la Hollandaise.
Cauliflower au parmesan.
Sweetbreads, larded, with truffles.
Boiled fowl with bacon, parsley sauce.

Thursday, May 14.

BREAKFAST SPECIALS.

Broiled smoked whitefish. Codfish cakes.
Fried trout, breaded.
Baked pork and beans, brown bread.
Stewed chicken livers with mushrooms.
Roast beef hash with peppers.
Fried hominy. Celery bouillon.

LUNCH.

Onion soup, cheese croutons. Consommé en tasse.
Redsnapper au court-bouillon, new potatoes.
Brisket of beef with vegetables.
Spaghetti with cheese.
Fried honeycomb tripe, Creole sauce.
Buttered apples on toast.
Iced cucumbers with watercress.

CAFE SPECIALS.

Cream of asparagus.
Irish stew with dumplings.
Macaroni with lamb kidneys.
Tenderloin steak à la Grecque. (Garnish with stewed okra, fried egg plant; Bearnaise on top; madeira sauce around.)
Frog legs, sautés with peppers.

DINNER.

Cream of tomatoes. Consommé Rivoli.
Broiled pompano, au beurre noisette, potatoes Brabançonne.
Larded round of beef, Napolitaine. (Garnish with a timbale of macaroni and Parmesan.)
Baked calf's head with quenelles.
Fried frog legs, tartar sauce.
Roast loin of pork, apple sauce.

CAFE SPECIALS.

Poule-au-pot. Consommé Italienne.
Planked shad with roe, en bordure.
Larded capon à la Regence. (Garnish with Parisienne vegetables and mushrooms.)
New England boiled dinner.
Saddle of lamb with flageolets.
Patties à la Financiere.
Casserole of sweetbreads, garni.
Roast loin of pork, apple sauce.

Friday, May 15.

BREAKFAST SPECIALS.

Broiled bluefish, maitre d'hotel.
Steamed finnan haddie. Clam pancakes.
Poached eggs on anchovy toast.
Broiled fresh pig's feet. Breaded lamb chops.
Fried corn mush. Lamb's head broth.

LUNCH.

Bouillabaisse. Consommé with shell macaroni.
Boiled bass, sauce Hollandaise, potato purée.
Grenadins of veal, sauce Provençale.
Scalloped lobster, au gratin.
Oyster fritters, sauce Normande.
Eggs à la Bechamel. Lima bean salad.

CAFE SPECIALS.

Clam broth with crab flakes.
Poached eggs with spinach purée.
Fricassee of codfish and oysters, aux fleurons.
Boiled calf's tongue, vinaigrette.
Curried sweetbreads with rice.

DINNER.

Coney Island clam chowder. Consommé Poisson
Broiled salmon trout, anchovy butter, Parisienne potatoes.
Baked live lobster, chili sauce.
Creamed sweetbreads en croustade.
Pork tenderloin, sauté, browned sweet potato.
Boiled chicken, oyster sauce. Celery patties.

CAFE SPECIALS.

Lobster à l'Anglaise. Consommé Gambetta.
Fillets of bluefish, Venitienne. (Sauté with mushrooms, shallots, white wine, sliced tomatoes, tomato sauce.)
Tenderloin of beef with fresh mushrooms.
Breast of chicken à la Cleveland. (Arrange the breasts around tomatoed rice; pour over poulette sauce, containing chives, truffles, mushrooms and minced pimentoes.)
Fried cod steak, anchovied Creole sauce.
Devilled lobster en coquille.
Roast capon with rice, Velouté sauce.

Saturday, May 16.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Flounder fried in butter.
Chipped beef in cream.
Pickled lamb tongues, potato salad.
Creamed chicken hash Breaded veal chops.
Fried hominy. Beef bouillon.

LUNCH.

Scotch mutton broth. Tomato bouillon.
Broiled fresh mackerel, parsley butter, Long Branch potatoes.
Fricassee of lamb, new butter beans.
Beef croquettes, Italian sauce.
Green corn on cob, drawn butter.
Devilled crabmeat in shell. Sweet potato salad.

CAFE SPECIALS.

Cream of leeks.
Sardines on toast à la Nansen. (Anchovy toast, poached egg in centre; fried sardines in their oil, crossed round egg; garnish with watercress and olives.)
Veal and ham pie, Française.
Shad roe with bacon, Creole.
Small tenderloin steak, Chipolata.

DINNER.

Chicken gumbo. Consommé Princesse
Fried halibut steak, Spanish sauce, Gastronome potatoes.
Leg of mutton à la Bretonne.
Curried pork tenderloin with rice.
Rissoles of capon, mushroom sauce.
Orange fritters, claret sauce.
Roast ham, champagne sauce.

CAFE SPECIALS.

Cream of green corn. Consommé Monte Carlo.
Fillets of kingfish, Maintenon. (Poach the fillets in white wine; serve with lobster sauce; garnish with blanched oysters, quenelles, and Hollandaise potatoes.)
Royal squab, sur croustade, grape jelly.
Stuffed German pancake, tomato farci
Braised capon à la Godard. (Garnish with cockscombs, truffles, quenelles and sweetbread.)
Boiled calf's brains, poulette.
Broiled chicken legs with bacon, mushroom sauce.
Roast ham, champagne sauce.

Sunday, May 17.

BREAKFAST SPECIALS.

Broiled weakfish, lemon butter.
Fried whitefish, meuniere.
Kippered herring, au four.

BREAKFAST—Continued.

Hashed poultry with peppers, en croustade.
Creamed lobster on toast. Hamburgh steak.
Fried corn mush. Tomato bouillon.

LUNCH.

Purée of turnips with sago. Bouillon blanc.
Fried sea trout, anchovy sauce, potato chips.
Emince of veal with mushrooms.
Omelet with tomatoed rice.
Minced chicken with lettuce sandwich.
Patties of buttered shrimps. Nantaise salad.

CAFE SPECIALS.

Chicken Hanovrienne.
Minced cutlets of capon, Julienne.
Summer squash, stuffed, D'Uxelles.
Haricot of ox joints, Parisienne.
Chicken ragout with sweetbread, (garnish with peas).

DINNER.

Tomato with rice. Consommé aux haricot verts.
Stuffed salmon trout, sauce Aurore, potatoes Brabant.
Braised sirloin à la Flamande. (Garnish with paupiettes of cabbage Parisienne carrots and turnips, diced bacon and sliced Frankforts in brown sauce.)
Forcemeat cutlets with green peas.
Broiled sweetbreads, asparagus tips.
Pineapple fritters, Curaçoa sauce.
Roast duck apple sauce

CAFE SPECIALS.

Potage D'Orsay. (Equal parts of Bechamel and cream of asparagus, diced breast of pigeon and pigeon egg.)
Clear green turtle with quenelles.
Boiled turbot, Royal sauce, lattice potatoes.
Larded tenderloin of beef, Jardiniere.
Chicken à la Providence. (Rich fricassee; garnish with flageolets, lima beans, and peas of carrots.)
Salisbury steak, Parisienne potatoes.
Brochette of lamb fries and sweetbread, Italienne.
Braised celery on toast, marrow sauce.
Roast turkey with sweet potatoes.

Monday, May 18.

BREAKFAST SPECIALS.

Lake Geneva cisco, meuniere.
Broiled Boston flounder. Codfish balls.
Hashed duck with green peas. Broiled pigs' feet.
Lamb's liver with smothered onions.
Fried farina mush. Bouillon in cup.

LUNCH.

Potage Cussy, (equal parts of Velouté and light Espagnole, small glazed onions, croutons, and a little parmesan cheese, with half a pint of brandy).
Celery broth.
Fried porgies, au beurre noisette, potatoes Marie.
Spiced shoulder of mutton, piquante sauce.
Macaroni with spinach à la Bolognese.
Orange custard fritters, fruit sauce.
Waldorf salad.

CAFE SPECIALS.

Split pea with celery.
Fried spring chicken with green corn fritters.
Small tenderloin à la Trianon.
Roast calf's brains, fines herbes sauce.
Fried frog saddles, tartar sauce.

DINNER.

Family soup, (pieces of fresh and cooked meat, celery, parsley, onion, leek, carrot, potatoes, barley.)
Consommé with green corn.
Stuffed perch, chutney cream sauce, potatoes Anglaise.
Leg of salt pork with parsnips.
Ragout of turkey wings, potato croquettes.
Veal croquettes, creamed flageolets.
Compote of greengage plums.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Turkey broth with noodles.
Consommé Mikado, (diced lamb, veal, chicken, rice, green peppers, poultry stock).
Chinook salmon steak; potatoes Chateau.
Stuffed breast of chicken, perigord, (cold breast spread with foie gras, breaded. baked; truffle sauce).
Fresh crab flakes à la Newberg.
Broiled ox-tails, piquante sauce.
Larded tenderloin of beef à l'Orsini.
Roast chicken, giblet sauce.

Tuesday, May 19.

BREAKFAST SPECIALS.

Broiled Lake Superior whitefish.
Fried ocean herring. Omelet with shad roe.
Corned beef hash, plain or with egg.
Breaded lamb chops. Scotch woodcock.
Fried corn mush. Veal bouillon.

LUNCH

Tomato with rice. Consommé en tasse.
Black sea bass, boiled, egg sauce, Hollandaise potatoes.
Stewed chicken à l'Indienne. (Serve on rice, garnish with crisp onions, rolled bacon and quartered hard boiled eggs.)
Beef heart, stuffed, horseradish sauce.
Patties à la Toulouse.
Rice fritters, cranberry sauce.
Parisienne potato salad.

CAFE SPECIALS.

Cream Carmelite.
Filleted mackerel à la Mornay.
Hashed turkey à la Royale.
Shrimps in jelly, iced tomatoes.
Lamb cutlets with new carrots.

DINNER.

Puree of kidney beans, Ecarlate.
Consommé Racines.
Broiled Delaware shad, maitre d'hotel, Reitz potatoes.
Fricandeau of veal, macedoine.
Lamb pot pie, Parisienne.
Curried ox-tails with rissoto.
Spanish puffs à la Vanille.
Roast stuffed chicken, giblet sauce.

CAFE SPECIALS.

Live lobster chowder.
Consommé Suedoise. (Serve with a croustade filled with Brunoise, peas, flageolets, parmesan)
Planked cod steak, club style.
Leg of mutton, Portugaise. (Roast; garnish with stuffed tomato, rice timbale, and navy beans in brown sauce.)

CAFE SPECIALS—Continued.

Tenderloin of beef, Nivernaise.
Small chicken pies, French style.
Fried stuffed sweetbreads à la D'Uxelles.
Boiled turkey with ham, Velouté sauce.

Wednesday, May 20.

BREAKFAST SPECIALS.

Broiled whitefish, maitre d'hotel.
Fried porgies with bacon.
Salt mackerel, boiled or broiled.
Minced veal with poached egg.
Breaded pork chop, tomato sauce.
Sauté of chicken livers.
Fried hominy. Celery bouillon.

LUNCH.

Pureé of green peas, Princesse, (contains Royal custards made with cream of rice and egg yolks).
Consommé aux flageolets.
Boiled perch, shrimp sauce, Hollandaise potatoes.
Lamb tongues with spinach, Ecarlate.
Croquettes of chicken, Allemande sauce.
Ox marrow patties, fines herbes sauce.
Bermuda onions, glazed, à l'Espagnole.
Salade Japonaise.

CAFE SPECIALS.

Pureé of asparagus, St. George. (Contains Julienne cut tongue and chicken quenelles.)
Lamb chop, bread-crumbed, stewed celery.
Fillets of duckling with green peas.
Smoked ox tongue with sauer-kraut.
Hamburgh steak, Italian sauce.

DINNER.

Pureé Mongole Consommé au Creole.
Baked pike, piquante sauce, Duchesse potatoes.
Chicken with noodles à l'Allemande.
Grilled pork cutlets, sauce Robert.
Haricot of mutton, Nivernaise.
Banana fritters, citron sauce.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Chicken à la Bearnaise (See March 12th).
Consommé Desclignac.
Boiled fresh mackerel, gooseberry sauce (green gooseberries, boiled, puréed; mix in butter sauce).
Chicken sauté à l'Algerienne.
Braised shortribs of beef à la mode.
Fillet of veal à la macedoine.
Broiled pork tenderloin, sage and apple sauces.
Roast spring lamb, mint sauce.

Thursday, May 21.

BREAKFAST SPECIALS.

Grilled perch, maitre d'hotel. Fried lake herring.
Creamed picked codfish on toast.
Roast beef hash. Broiled fresh pigs' feet.
Fried or broiled sausages.
Fried corn mush. Clam bouillon.

LUNCH.

Vermicelli with tomatoes.
Consommé with celery.
Crimped trout, lobster sauce, potatoes persilees.
Mutton cutlets with purée of turnips.
Croustades à la Reine.
Beef stew with potato pancakes.
Creamed oyster plant aux fleurons.
Sweetbread salad.

CAFE SPECIALS.

Purée Faubonne. (Green peas purée containing braised lettuce, green peas, diced cucumbers.)
Veal kidneys, breadcrumbed, maitre d'hotel.
Epigramme of lamb, asparagus tips.
Chicken and tongue, with cauliflower.
Croustades of marrow, Bordelaise.

DINNER.

Chicken à la Malmaison. (See March 22nd.)
Consommé au sago.
Fillet of halibut, shrimp sauce, potatoes Gastronome.
Braised leg of mutton, Soubise. (Serve with a purée of onions and potato croquette.)
Stewed breast of veal, Jardiniere.
Creamed chicken with rice border.
Rice cakes with pitted cherries.
Roast duck, apple sauce.

CAFE SPECIALS.

Cream of barley, Jardiniere
Consommé à l'Indienne.
Cod steak, poached in white wine, Hollandaise sauce.
Fried spring chicken, Lyonnaise. (Cut in joints, season, fry in oil; serve with Lyonnaise sauce.)
Lamb cutlets sautés, with cucumber.
Larded rib of veal, broiled, mushroom sauce.
Sweetbreads à la Conti. (Braised, served on croustade, garnished with quenelles, mushrooms, Perigueux sauce.)
Roast capon, cranberry jelly.

Friday, May 22.

BREAKFAST SPECIALS.

Finnan haddie, boiled or broiled.
Fried smelts with bacon.
Broiled fresh mackerel.
Lamb fries, breaded, tomato sauce.
Corned beef hash with e, g. Scotch woodcock.
Fried farina mush. Clam broth in cup.

LUNCH.

Cream of rice. Consommé Colbert.
Fried fillets of trout, Italian sauce, Julienne potatoes.
Veal pot pie, Parisienne.
Lobster with spaghetti, au gratin.
Shad roe with scrambled eggs.
Bell fritters, sauce Sabayon.
Salmon mayonnaise with cold slaw.

CAFE SPECIALS.

Cream of veal, Hollandaise. (Contains peas of carrots, turnips and cucumber, green peas, French beans)
Ragout of lamb with rissoto.
Boneless pig's feet, Richelieu. (Bone, stuff and mask with D'Uxelles; bread; broil, serve with brown onion sauce and quenelles.)
Poached eggs on anchovy toast.
Crab flakes à la Maryland.

DINNER.

Purée of new carrots, Stanley. (Contains green peas and chicken quenelles.)
Consommé D'Italie
Fresh cod, crimped and baked, oyster sauce, potatoes Victoria.
Chicken legs, larded and stuffed, Financiere.
Braised celery on toast, Espagnole.
Soft shell crabs, tartar sauce
Compote of pineapple with rice.
Roast mutton with browned potatoes.

CAFE SPECIALS.

St. Germaine. Consommé Brunoise.
Baked pickerel, Italian sauce.
Fillets of duckling with glazed new turnips.
Capon à l'Ivoire, (garnish with quenelles, Supreme sauce).
Braised ham with new spinach.
Saddle of lamb à la Godard.
Loin of pork, apple sauce.

Saturday, May 23.

BREAKFAST SPECIALS.

Fried whitefish, plain or tomato sauce.
Broiled perch, parsley butter.
Steamed finnan haddie.
Pickled pig's feet, hot potato salad.
Lamb kidneys with bacon. Chicken hash on toast.
Fried hominy. Mutton bouillon.

LUNCH.

Ox palate à l'Anglaise. Consommé Printaniere.
Broiled weakfish, au naturel, Reitz potatoes.
Salt pork with apples, Southern style.
Braised celery à l'Espagnole.
Calf's brains, breaded, tomato sauce.
Sauté of giblets en bordure.
Cucumber and watercress salad.

CAFE SPECIALS.

Purèe of beans, aux croutons.
Minced cutlets of capon, asparagus tips.
Roast loin of veal, cream sauce. (Made of white consommé.)
Larded sweetbreads with stuffed cucumbers.
Croutons of marrow with fine herbs.

DINNER.

Spring vegetable. Consommé with rice and peas.
Boiled red snapper, Venitian sauce, (Allemande sauce, containing tarragon leaves, nutmeg and tarragon vinegar), potatoes Anglaise.
Minced chicken with macaroni. (Cream the mince and make a border of the macaroni.)
Braised leg of mutton, Jardiniere.
Breast of veal à la Chipolata.
French toast, wine sauce.
Roast ham, champagne sauce.

CAFE SPECIALS.

Potage à la Russe. (See March 17th.)
Tomato bouillon.
Broiled salmon steak, caper sauce. (Make the sauce with consommé, add anchovy essence and lemon juice)
Braised leg of mutton, new potatoes rissolées.
Broiled stuffed chicken legs, tartar sauce. (Stuff, braise, bread, broil; serve with tartar sauce on lettuce)
Tenderloin of beef à la Windsor. (Garnish with peas and potatoes chateau.)
Hungarian goulash en bordure.
Roast fowl, Soubise sauce.

Sunday, May 24.

BREAKFAST SPECIALS.

Fried panfish, chip potatoes.
Broiled Mackinaw trout.
Kippered herring, au citron.
Corned beef hash, browned.
Smoked beef in cream. Imported frankfurters.
Fried corn mush. Chicken broth.

LUNCH.

Tomato purée. Consommé aux Lasagnes.
Fresh caught perch, fried, Ravigote sauce, Parisienne potatoes
Veal cutlets à la Duchesse. (Larded, coated with ham sauce, breaded, fried, garnished with shred tongue and mushrooms in Allemande sauce, tomato sauce around.)
Hasbed turkey with poached egg.
Croustade of lamb fries.
Pear fritters, brandy sauce.
Celery mayonnaise.

CAFE SPECIALS.

Purée of new peas, Victoria. (Contains diced chicken breast and quenelles)
Supreme of chicken breast, Perigueux. (Garnish the Supreme with decorative slices of truffles.)
Stuffed shoulder of veal, macedoine.
Salisbury steak. Parisienne potatoes.
California apricots à la Condé.

DINNER.

Giblet Hanovrienne. (See March 24th.)
Consommé Chiffonade.
Brock trout à l'Aurore, potatoes Chateau. (Blanch, dip in Allemande sauce, arrange in pan, grate egg yolks all over, bake; serve with Aurora sauce.)
Broiled veal chop with stuffed tomato
Fricassee of chicken, en Feuilltage.
Soft shell crabs à la Remoulade.
Celery fritters à la Villeroi. (Braise, mask with Allemande, bread, fry; serve with fried parsley.)
Roast Philadelphia squab, au cresson.

CAFE SPECIALS.

Green turtle à l'Anglaise Consommé Florentine.
Pompano sauté, meuniere.
Sweetbreads with fresh mushrooms en bordure.
Philadelphia capon, Parisian sauce. (Allemande tinted pink with lobster coral, glaze, sliced truffles)
Filet mignon of beef à la Bercy.
Salmis of snipe, aux petits pois.
Roast goose, glazed apples.

Monday, May 25.

BREAKFAST SPECIALS.

Broiled deep sea herring.
New England codfish hash.
Creamed shrimps with rice.
Stewed mutton with tomatoes.
Breaded lamb chops. Smoked whitefish.
Fried corn mush. Beef bouillon.

LUNCH.

Potage à la Madeline, Bouillon en tasse.
Lake trout à la Provençale, potato purée.
Fresh crab meat, au gratin.
Blanquette of veal, poulette.
Poached eggs in spinached tomatoes.
Egg plums in syrup with rice.
Asparagus and new carrot salad.

CAFE SPECIALS.

Chicken à la Messinoise.
Broiled spring chicken, corn fritters.
Braised ribs of mutton, glazed turnips.
Frogs' legs, sautés, Hollandaise.
Minced turkey with poached egg.

DINNER.

Potage à la Reine. Consommé Bouquetaire.
Baked muskallonge à la Portugaise. potatoes poisson.
Broiled spring chicken.
Sweetbread patties, Comtesse.
Leg of salted pork à l'Allemande. (Garnish with sauerkraut and glazed vegetables in Poivrade sauce.)
Pineapple fritters, wine sauce.
Roast lamb, mint sauce.

CAFE SPECIALS.

Onion au gratin. Consommé Beauvilliers.
Live lobster, Sous Cloche.
Fricassee of capon à la Royale.
Broiled veal sweetbreads à la Colbert.
Fresh mushrooms, farcies au beurre.
Pork tenderloin, sauté, with fried apples.
Stuffed turkey, cranberry sauce.

Tuesday, May 26.

BREAKFAST SPECIALS.

Kippered herring. Fried perch with bacon.
Broiled pickerel, butter sauce
Roast beef hash with peppers
Broiled fresh pigs' feet. Chipped beef in cream.
Fried hominy. Tomato bouillon.

LUNCH.

Split pea, macedoine. Consommé with rice.
Broiled silver bass, Italian sauce, Long Branch potatoes.
Turkey hash with mushrooms, aux Fleurons.
Lobster croquettes, Bechamel.
Curry of lamb with rice. Spaghetti Napolitaine.
German potato salad.

CAFE SPECIALS.

Mock turtle with quenelles.
Chicken pie, individual.
Tenderloin steak with marrow, Bordelaise.
Braised ham à la macedoine.
Compote of fresh fruits.

DINNER.

Purée of new tomatoes. Consommé à l'Italienne
Baked sea trout, Creole sauce, Parisienne potatoes
Leg of mutton with glazed new carrots.
Chicken pot pie.
Boiled fresh beef à l'Ecarlate.
Raspberry fritters, sauce Ecumante.
Roast pig with dressing, apple sauce.

CAFE SPECIALS.

Purée of Mexican beans. Consommé Duborg.
Baked bluefish au gratin.
Fricandeau of veal, St. George. (Madeira sauce, mushrooms, chicken quenelles, sweetbreads.)
Breast of chicken, curried, with rice.
Braised ox-tails with vegetables.
Pickled pig's feet, St. Menehould. (Braise, bone, stuff, bread, broil; piquante sauce.
Roast duck, stuffed, French peas.

Wednesday, May 27.

BREAKFAST SPECIALS.

Broiled whitefish, vert pré.
Fried lake herring.
Finnan haddie, drawn butter.
Hashed lamb on toast
Codfish cakes with bacon. Crab croquettes.
Fried corn mush. Celery bouillon.

LUNCH.

Creme d'Italie. Consommé en tasse.
Fried whitefish, tomato sauce, Saratoga chips.
Poultry giblets with potato croquettes.
Brain cakes with kidney beans. Irish stew.
Romaine, fruit dressing. Apricot cobbler.

CAFE SPECIALS.

Mutton broth with barley.
Brook trout à la meuniere.
Stuffed breast of veal à la Toulouse.
Leg of spring lamb à l'Anglaise. (Boil; caper sauce; garnish with mashed turnips and new carrots.)
Fresh crab meat devilled, en coquille
Cherry fritters, au kirsch.

DINNER.

Mock turtle. Consommé Indienne.
Boiled salmon trout, egg sauce, potatoes Hollandaise.
Larded tenderloin of beef with flageolets.
Chicken patties with new peas.
Macaroni and cheese, au gratin.
Asparagus, drawn butter.
Boiled fowl with bacon.

CAFE SPECIALS.

Strained Creole gumbo. Consommé Celestine.
Boiled turbot, lobster sauce.
Breast of chicken à la Kitchener. (Breast and slice of ham, fried a light color; served with fancy crouton between; diced mangoes, simmered in Espagnole for sauce.)
Baked Westphalia ham, Financiere.
Capon with tongue à l'Anglaise. (Garnish with cauliflower in Bechamel sauce.)
Braised ribs of lamb, stuffed tomato.
Roast leg of veal with dressing.

Thursday, May 28.

BREAKFAST SPECIALS.

Fried perch, breaded.
Boiled or broiled salt mackerel.
Creamed salt codfish with egg.
Fried pork kidneys with salt pork.
Ragout of beef with peppers.
Brochette of chicken livers.
Fried pearl hominy. Beef bouillon.

LUNCH.

Cream of giblets. Consommé Royale.
Broiled Spanish mackerel, Anchovy butter, Condé potatoes.
Veal and ham pie, Bouergoise.
Minced tongue sandwich.
Curried sweetbreads with rice.
Queen fritters, brandy sauce. Lobster salad.

CAFE SPECIALS.

Cream of cauliflower.
Chicken quenelles, mushroom sauce.
Patties of foie gras, Richelieu.
Minced ham with macaroni, au gratin.
Shad roe with bacon.

DINNER.

Potage Parmentier. Consommé with macaroni.
Fried smelts, tartar sauce, Parisienne potatoes.
Braised sirloin of beef, Albert sauce. (Velouté horseradish, tarragon vinegar, dry mustard, chopped parsley, liason.)
Lamb fries, breaded, provençale sauce.

DINNER—Continued.

Fricassee of veal, potato croquette.
Rose cream fritter, au curaçoa.
Roast duck with turnips.

CAFE SPECIALS.

Potage Alexandrina.
Consommé Printaniere Royale.
Broiled herring, mustard sauce.
Breast of fowl, pascaline sauce. (Velouté, minced mushrooms, white wine, parsley, liason.)
Braised veal with creamed spinach.
Fillet of beef à l'Anglaise. (Garnish with browned new potatoes, fresh grated horseradish, demi-glacé.)
Broiled squab à la Crapaudine.
Roast young chicken, giblet sauce.

Friday, May 29.

BREAKFAST SPECIALS.

Broiled black bass. Fried Wisconsin croppie.
Salt cod in cream. Tripe à la Creole.
Devilled crabs in shell. Chicken hash on toast.
Fried corn mush. Clam bouillon.

LUNCH.

Cream of lobster. Consommé court-bouillon.
Boiled lake trout, parsley sauce, creamed potatoes.
Salmon croquettes, cardinal sauce.
Fried veal chops, Italian sauce.
Shoulder of mutton, Bretonne sauce. (Brown onion purée, mixed with consommé and brown sauce.)
Victoria plums in fibre cups.
French endive salad,

CAFE SPECIALS.

Cream of clams.
Broiled Delaware shad, maitre d'hotel.
Flaked salmon with egg en coquille.
Frankforts with Parisienne potato salad.
Small fillet steak à la Mirabeau.
Bouchees of sardines. (See "Selection of Dishes," page 33.)

DINNER.

Crab gumbo. Consommé with poached egg.
Wall-eyed pike, meuniere, Duchesse potatoes.
Croustade of chicken with flageolets.
Baked Virginia ham, Jardiniere.
Smelts à la Juive, cucumbers
Stuffed tomatoes à la Palestine.
Roast chicken, Hanover sauce.

CAFE SPECIALS.

Potage à la macedoine. Clam and celery bouillon.
Fillet of sole, Normande.
Fried frog legs, tartar sauce.
Weiner Schnitzel with tomato purée.
Larded tenderloin of beef, Napolitaine.
Fritot of chicken à la Toscane. (Cut into four, marinade, season, bread-crumb, brown in oven with butter; serve with small macaroni stewed with cheese and parsley.)
Roast capon, bread sauce.

Saturday, May 30.

BREAKFAST SPECIALS.

Codfish sauté, meuniere.
Broiled fresh mackerel. Smoked ciscoes.
Broiled lamb kidneys on toast.
Old Settlers' corned beef hash.
Minced ham on toast.
Fried farina mush. Celery bouillon.

LUNCH.

Chicken Creole. Consomme en tasse.
Fried whitefish, breaded, tomato sauce.
Crab flakes à la Maryland.
Southern hash with fried egg plant.
Baked spaghetti à l'Italienne.
Fruit omelette, port wine sauce.
Tomato with anchovy salad.

CAFE SPECIALS.

Chicken okra. Planked Jumbo whitefish.
Turkey flakes à la Pullman. (Serve in chafing dish, creamed with peppers and mushrooms.)
Ox tongue à la Polonaise.
Fresh mushrooms, under glass.
Lamb chops with Brussels sprouts.

DINNER.

Split pea with crusts. Tomato essence in cup.
Extra smelts, boned and broiled, parsley potatoes.
Cutlets of minced sweetbreads, French peas.
Paprika pork chops, German noodles.
Ragout of tenderloin à la Deutsch.
Bananas baked, aux confitures.
Roast spring lamb, mint sauce.

CAFE SPECIALS.

Green turtle, Anglaise Consommé Magenta.
Shad roe, fried or broiled, Remoulade.
Tenderloin of beef, braised, stuffed peppers.
Broiled guinea chicken, endive salad.
Crab meat au gratin.
Fried fricassee of capon, Dauphine. (Mask the cutlets with cold fricassee sauce, then double bread them; fry; serve with white Italian sauce.)
Preserved fig omelette, glacé, rum sauce.
Roast veal with kidney dressing.

Sunday, May 31.

BREAKFAST SPECIALS.

Fried halibut steak. Broiled lake trout.
Escalloped salmon.
Pork chops, sauté, with onions.
Chicken livers with bacon. Lamb hash.
Fried corn mush Chicken bouillon.

LUNCH.

Scotch mutton broth. Cold consommé in cup.
Fried soft shell crabs on toast.
Cold boned capon à la Gelée.
Lamb chops, breaded, tomato sauce.
Corned beef hash à la Zingara.
Omelet with asparagus tips.
Cabbage salad with red peppers.

CAFE SPECIALS.

Chicken with noodles.
Beech Grove ham hocks with new spinach.
Cream curry of lamb with rice, Indienne.
Fresh lobster patties, Bechamel.
Roast squab with watercress.

DINNER.

Purée of fresh mushrooms. Chicken essence.
Wild brook trout and bacon, Parisienne potatoes.
Fillet of beef, larded, à la Bayard.
Calf's brains with corn fritters.
Weiner roast braten, potato pancakes.
Second joints of turkey, broiled, green peas.
Roast stuffed chicken, cream sauce.

CAFE SPECIALS.

Mulligatawny. Consommé au terrapin.
Broiled Columbia River salmon, Venetian butter.
Spring lamb steak, sauté, petits pois.
Broiled veal chops with rissoto, tomato sauce.
Chicken fricassee with celery, Hoteliere.
Little neck clams, poulette, en casserole.
Brochette of fresh mushrooms and sweetbreads.
Roast Philadelphia capon, currant jelly.

Monday, June 1.

BREAKFAST SPECIALS.

Fried or broiled whitefish. Marinated herring.
Finnan haddie, drawn butter.
Fried frog legs, tartar sauce.
Southern hash with peppers. Broiled pigs feet.
Fried hominy grits. Celery bouillon.

LUNCH.

Purée of celery with sago. Clam bouillon.
Boiled red soapper, shrimp sauce, potatoes Anglaise
Braised sirloin of beef, mushroom sauce.
Beef palates, Hollandaise.
Creamed salmon with egg, en bordure.
Waldorf salad. Apricots à la Richelieu.

CAFE SPECIALS.

Lamb broth with barley.
Broiled squab with grape jelly.
New England dinner.
Small tenderloin steak à la Eugenie. (Round of toast, on it a filet mignon, on it three fresh mushrooms; served under glass.)
Sweetbread and mushroom patties.

DINNER.

Chicken à la Messinoise. Consommé alphabet.
Baked turbot, mariniere, potatoes Duchesse.
Devilled fowl with flageolets.
Mutton cutlets, Prince of Wales.
Salt brisket of beef, Brussels sprouts.
Cherry fritters au Kirsch.
Roast Canada mutton with jelly.

CAFE SPECIALS.

Cream of Bermuda onions. Consommé Vermicelli.
Fillet of sole, à la Bovin, potato balls.
Lamb chops, sautées, Brussels sprouts.
Blanquette of spring chicken with truffles.
Braised sweetbreads à la Montglas.
Stuffed pork tenderloin, spinach purée.
Reast turkey, cranberry sauce.

Tuesday, June 2.

BREAKFAST SPECIALS.

Broiled chicken halibut. Fried lake trout.
Smoked Lake Geneva ciscoes.
Lamb kidneys with bacon.
Roast beef hash with peppers.
Liver sauté with onions.
Fried corn mush. Beef bouillion.

LUNCH.

Ox-tail à l'Anglaise Consommé en tasse.
Wisconsin croppie, sauté meuniere, Julienne potatoes.
Irish stew with dumplings.
Old settlers' corned beef hash.
Lobster à la Newburg, en croustade.
Stewed gooseberries with cream.
Chiffonade salad.

CAFE SPECIALS.

Chicken à la Sontag.
Hungarian goulash with potato pancakes.
Fricandeau of veal, aux fines herbes.
Crab flakes à la Maryland.

DINNER.

Cream of salsify. Consommé Douglas.
Salmon steak sauté, à l'Aurore, Duchess potatoes.
Hamburgh steak with tomatoed rice.
Chicken flakes à la King.
Sirloin pot roast with egg noodles.
Raspberry cobbler.
Roast young turkey, cranberry preserves.

CAFE SPECIALS.

Strained gumbo. Consommé Rachael.
Baked stuffed trout à l'Espagnole.
Paprika guinea hen with mushrooms. à l'Escofier.
Braised spring lamb à la Jardiniere.
Squab pot pie, Parisienne.
Tomatoes stuffed with crab meat.
Roast capon with dressing, truffle sauce

Wednesday, June 3.

BREAKFAST SPECIALS.

Broiled lake trout. Fried perch with bacon
Boiled salt mackerel.
Fried pigs feet, piquante sauce.
Chipped beef with eggs. Lamb hash, creamed.
Fried hominy. Tomato essence.

LUNCH

Tomato with corn. Consommé Semolina.
Soft shell crabs. steamed, drawn butter.
Poultry croquettes, mushroom sauce.
Fricasse of veal with new peas.
Devilled crabs, tartar sauce.
Compote of egg plums.
Shred summer cabbage in mayonnaise.

CAFE SPECIALS.

Bisque of herring.
Smoked tongue with spinach purée.
Stuffed forequarter of lamb with peas.
Glazed ribs of veal, green lima beans.
New tomatoes filled with crab meat, Créole.

DINNER.

Green pea purée with mint.
Consommé printaniere.
Fillets of pike, bread crumbed, tomato sauce.
Sweetbreads, glacé, à la Macedoine.
Calf's brains, au beurre noir.
Braised sirloin of beef, Germaine.
Buttered apples on cinnamon toast.
Roast ham, champagne sauce.

CAFE SPECIALS.

Split pea à l'Anglaise. Consommé Desclignac.
Stuffed fresh mackerel, aux fines herbes.
Creamed chicken flakes à l'Algerienne.
Planked tenderloin steak à la Stanley.
Sweetbreads with mushrooms, sous cloche.
Omelet with chicken livers and kernels.
Roast chicken, giblet sauce.

Thursday, June 4.

BREAKFAST SPECIALS.

Sunfish, panned with bacon. Boiled perch.
Broiled lake trout. Roast beef hash.
Liver sauté with peppers.
Omelet with Spanish fries.
Fried corn mush. Lamb broth.

LUNCH.

Beef à l'Anglaise. Consommé aux choux.
Baked mackerel, fines herbes sauce, potaoes Duchesse.
Smoked tongue with bacon and spinach.
Sweetbread patties, Toulouse.
Fricassee of lamb with peas.
Chocolate cream fritters, vanilla sauce.
Head lettuce salad. (For dressing, thin a mayonnaise with cream, and add chopped chives.)

CAFE SPECIALS.

Cream of new spinach.
Broiled lamb kidneys with bacon and potato purée.
Glazed sweetbreads on toast, with vegetables.
Planked ribs of lamb, en bordure.
Boston baked pork and beans.

DINNER.

Crab gumbo à la Créole.
Consommé with egg plant.
Boiled halibut steak, lobster sauce.
Larded beef tenderloin with rissote timbale.
Individual chicken pie, Française.
Finnan haddie, Delmonico.
Charlotte russe with cherries.
Spring lamb, mint sauce.

CAFE SPECIALS.

Beef à l'Anglaise. Consommé printaniere.
Jumbo whitefish, grilled, special baked potatoes.
Braised veal à la Financiere.
Beef stew with spaghetti, Romaine.
Supreme of chicken, Bellevue. (Garnish with slices of stuffed cucumber, and serve with border of breaded quenelles, quartered.)
Filet mignon, Chateaubriand.
Roast spring lamb, mint sauce.

Friday, June 5.

BREAKFAST SPECIALS.

Fried codfish steak.
Smoked whitefish with chips.
Smelts, split and broiled.
Chicken hash with peppers.
Sauté of lamb with peas. Scotch woodcock.
Boiled hominy grits. Tomato essence.

LUNCH.

Cream of new carrot. Cold consommé.
Spanish mackerel, sauté, au beurre noir, Julienne potatoes.
Baked Westphalia ham, sauce Colbert.
Frog legs à la Maryland.
(Cold) Crab flakes in jelly, garni.
Queen fritters with conserves. Watercress salad.

CAFE SPECIALS.

Shrimp gumbo, Créole. Consommé Magenta.
Braised shoulder of mutton. stuffed tomato.
Beef tenderloin with olives, Colbert.
(Cold) Veal à la mode, Française.
Stuffed celery with Roquefort.

DINNER.

Scotch mutton broth. Clam juice in cup.
Boiled Newfoundland cod, parsley sauce, new potatoes.
Fricassee of chicken, St. Lambert. (Garnish with glazed turnips, carrots, French beans and artichoke bottom filled with peas and flageolets.)
Soft shell crabs. steamed, Bechamel.
Saddle of lamb with mint jelly.
Roast Philadelphia capon, bread sauce.

CAFE SPECIALS.

Water Souchet, Mariniere. Consommé Imperial.
Broiled jumbo smelts, ravigote butter.
Paprika pork chops, German noodles.
Braised beef à la Richelieu.
Fritot of chicken, tomato sauce.
Creamed lamb fries, aux flageolets

Saturday, June 6.

BREAKFAST SPECIALS.

Fried croppie with bacon. Finnan haddie.
Broiled jumbo whitefish. Breaded lamb fries.
Baked corned beef hash. Paprika veal chops.
Fried farina mush. Chicken bouillon.

LUNCH.

Chicken broth with rice. Cold tomato bouillon.
Boiled fresh codfish, egg sauce, new potatoes.
Rolled shoulder of veal, Polish sauce. (Allemande horseradish, grated lemon rind and juice, nutmeg, glaze, parsley.)
Chicken croquettes with green peas.
Kalter Aufschnit (assorted cold meats).
Prunelles with creamed rice. Macedoine salad.

CAFE SPECIALS.

Chicken with rice. Consommé Royale.
Creamed veal sweetbreads on toast, macedoine.
Short ribs of beef, glacé, Yorkshire pudding.
Fried salt pork, corn fritter, cream gravy.
Devilled crabs with cold slaw.

DINNER.

Potage Camelia. (Tapioca, boiled in stock, strained; added to purée of green peas; finished with shredded leeks, and chicken breast.)
Consommé Vermicelli.
Baked Machinaw trout, Regency sauce. (Fish stock, claret; reduced; strained; added to Espagnole, anchovy butter, nutmeg.)
Braised leg of mutton, Bretonne sauce.
Hungarian goulash with buttered noodles.
Ragout of giblets, en bordure.
Roast chicken, Hanover sauce.
Compote of bananas.

CAFE SPECIALS.

Creme Condé. (Cream of red kidney beans.)
Consommé Palestine.
Grilled salmon steak, Trocadero.
Salmi of pigeon with olives.
Paprika schnitzel with pimentoes.
Broiled sweetbreads with fresh mushrooms.
Crab meat à la Newburg.
Roast veal with ham, tomato sauce.

Sunday, June 7.

BREAKFAST SPECIALS

Grilled Yarmouth bloater. Fried perch.
Halibut steak, meuniere.
Stewed steak with onions.
Minced sweetbreads on toast.
Fried squab chicken.
Fried hominy. Lamb bouillon.

LUNCH.

Cream of tomatoes. Consommé en tasse.
Broiled bluefish, ravigote butter, shoestring potatoes
Braised beef tenderloin à la Nicoise.
Galantine à la Victoria. Club sandwich
Mayonnaise of chicken. Ring puffs with peaches.

CAFE SPECIALS.

Mousseline of chicken. Consommé St. Xavier.
Braised ham with spinach, demi glacé.
Spanish beefsteak. Sweetbreads en cassolette
Finnan haddie, Delmonico.

DINNER.

Clear green turtle. Cold tomato essence.
Stuffed brook trout, Colbert sauce, Julienne potatoes.
Breaded lamb chops, creamed flageolets.
Braised sweetbreads, Trianon.
Bro led live lobster, Chili sauce.
Navel orange fritters, port wine sauce.
Roast milk fed pig, apple sauce.

CAFE SPECIALS.

Purée of tomatoes. Consommé Princesse.
Baked lake trout a la Provençale.
Larded tenderloin of beef, fines herbes.
Live lobster patties à la Cardinal.
Planked guinea hen.
Breast of chicken à l'Ivoire.
Roast royal squabs, sur socle.

Monday, June 8.

BREAKFAST SPECIALS.

Smoked whitefish. Spanish mackerel, sauté.
Broiled fresh herring. Baked pork and beans.
Fried honeycomb tripe. Scotch woodcock
Fried corn mush. Chicken essence.

LUNCH.

Potage Andalouse. Consommé Brunoise.
Boiled halibut, shrimp sauce, Hollandaise potatoes.
Pot roast of beef with mushrooms.
Lamb stew, country style.
Corned tongue, raisin sauce.
Peach fritters, almond sauce. Lima bean salad.

CAFE SPECIALS.

Creme Navarin. (Cream of sorrel with a Printaniere.) Cold consommé.
Broiled pig's feet, Vinaigrette.
Fried ham with apple rings.
Paprika veal chops. Curried chicken with rice.

DINNER.

Fish chowder. Consommé Paysanne.
Fried fillet of pike, tartar sauce, Parisienne potatoes.
Small tenderloin steak, Financiere.
Oxtail stew with vegetables.
Fricandelles of veal, tomato sauce.
Croustades of sweetbreads, macedoine.
Roast leg of mutton, currant jelly.

CAFE SPECIALS.

Cream cockie-leekie.
Giblet Française (Giblet consommé with rice).
Whitefish sauté, au beurre noir, chip potatoes.
Leg of mutton, mashed turnips, caper sauce.
Broiled pork chops, Bretonne sauce.
Sweetbread croquettes, new peas.
Braised beef tongue with macaroni, Milanaise.
Roast ham, sweet potato, champagne sauce.

Tuesday, June 9.

BREAKFAST SPECIALS.

Broiled fresh mackerel. Fried perch.
Creamed finnan haddie.
Chicken hash with peppers.
Calf's liver with onions.
Stewed kidneys on toast.
Fried hominy. Clam broth.

LUNCH.

St. Germaine. Cold consommè in Cup.
Lake trout, stuffed and baked, potatoes Maire.
Old fashioned chicken pie.
Fried frog legs, tartar sauce.
Irish stew with dumplings.
Apple fritters. au rhum.
Tomatoes stuffed with celery.

CAFE SPECIALS.

Creme Cavour. (Cream of chicken with macaroni and royale.)
Pot roast with stuffed German pancake.
Calf's head breaded, brain fritters.
Scallops of tenderloin à la Créole.
Spring lamb fricassee with peas.

DINNER.

Vegetable soup. Consommé Imperial.
Broiled Spanish mackerel, vert pré, Duchesse potatoes.
New England boiled dinner.
Crab meat, au gratin.
Paprika weiner schnitzel. Spaghetti à l'Italienne
Roast suckling pig, browned sweet potato.

CAFE SPECIALS

Chicken gumbo. Consommé D'Italie.
Broiled lake trout, maitre d hotel, potatoes persilees.
Half fried chicken à la Marengo.
Potted squab, Printaniere.
Hamburgh steak with tomatoed macaroni.
Lamb pot pie, Parisienne.
Roast saddle of mutton, browned potatoes.

Wednesday, June 10.

BREAKFAST SPECIALS.

Creamed salt cod on toast. Fried whitefish.
Boiled lake trout. Breaded lamb chops.
Grilled kidneys with bacon. Corned beef hash.
Fried corn mush. Celery bouillon.

LUNCH.

Purée Mongole. Consommé en tasse.
Broiled whitefish, Victoria potatoes.
Minced turkey cutlets, Nivernaise.
Hashed lamb with peppers.
Canape of crab flakes, Lorenzo.
Queen fritters with fruits. Salade à la Russe.

CAFE SPECIALS.

Cream of fresh mushrooms.
onsommé Desclignac.
Mutton chops à la Romaine.
Cold brook trout en aspic.
Ham hock with summer cabbage.
Vienna cutlets, Italian sauce.

DINNER.

Cream of lettuce. Consommé Celestine.
Boiled wall-eyed pike, anchovy sauce.
Sweetbread croquettes à la Reine.
Ragout of beef, lima beans.
Braised ham, champagne sauce.
Filet mignon, Bordelaise.
Roast stuffed chicken, giblet sauce.

CAFE SPECIALS.

Chicken Mulligatawny. Consommé croute-au-pot.
Fresh mackerel à la Portugaise
Short ribs of beef with vegetables.
Soft shell crabs, tartar sauce.
Braised shoulder of lamb, Printaniere.
Blanquette of sweetbread with truffles.
Roast capon, bread sauce.

Thursday, June 11.

BREAKFAST SPECIALS.

Fried lake herring, meuniere.
Broiled bass with bacon. Boiled salt mackerel.
Fried tripe with onions Ragout of lamb.
Hamburgh steak, tomato sauce.
Fried hominy. Beef bouillon.

LUNCH.

Cream of corn. Consommé Colbert.
Striped bass; Bordelaise, Duchesse potatoes.
Chicken souffle in cases.
Frankfort sausages with sauer-kraut.
Minced tongue sandwiches.
Ring puffs with raspberries. Salade Française.

CAFE SPECIALS.

Vermicelli with tomatoes. Consommé Duborg.
Broiled chicken, hunter's style.
Frog legs, au gratin.
Tenderloin steak à la Cheron.
Devilled crabs, en coquille.

DINNER.

Onion soup, cheese crouton.
Consommé Claremont.
Baked shad, sauce Portugaise, Parisienne potatoes.
Braised sirloin à l'Italienne.
Croquettes of veal, curry sauce.
Macaroni à la Sportsman.
Cranberry roll, fruit sauce.
Roast loin of pork, apple sauce.

CAFE SPECIALS.

Purée of green peas with rice.
Consommé à la Talma.
Baked bluefish in crumbs, sauce Matelote.
Larded ribs of veal, Poivrade sauce.
Braised squab à la Française.
Smothered chicken, country style.
The Monroe steak, grilled tomatoes.
Roast lamb, mint sauce.

Friday, June 12.

BREAKFAST SPECIALS.

Broiled halibut steak, anchovy butter.
Steamed finnan haddie. Fried perch.
Spiced pig's feet. Corned beef hash.
Breaded lamb chops, Italienne.
Fried corn mush. Clam bouillon.

LUNCH.

Philadelphia pepper pot. Court-bouillon en tasse.
Poached fillets of trout, Allemande sauce, mashed potatoes.
Hungarian goulash, en bordure.
Fried codfish cakes with salt pork.
Shad roe with scrambled eggs.
Compote of bananas, aux fleurons.
Salmon salad with asparagus tips.

CAFE SPECIALS.

Bisque Oriental. (Clams, crabs, onions sautéed, fish stock and oatmeal, boiled; rubbed thru a tamis; finished with cream and butter.)
Small rump steak à la Soyer.
Fried chicken, Indian style.
Lobster à la creme, au gratin.
Timbale of Pompano, Cardinal.

DINNER.

Lobster à la Créole. Consommé aux flageolets.
Baked stuffed red snapper à l'Andalouse, Julienne potatoes.
Short ribs of beef à l'Anglaise (Garnish with carrots turnips, suet dumplings piquante sauce).
Braised tongue à la Provençale.
Devilled crabs en coquille. Apricots en caisse.
Roast veal and ham with dressing.

CAFE SPECIALS.

Crab gumbo.
Consommé Hartford. (Fish consommé with vegetables.)
Lake Geneva cisco, meuniere, potato croquettes.
Broiled Sweetbreads, sauce Trianon, asparagus tips
Mock turtle patties.
Truffled sardines à la Nansen.
Fricassee of chicken à la Parisienne.
Roast veal and ham with dressing.

Saturday, June 13.

BREAKFAST SPECIALS.

Fried or broiled whitefish. Panfish with chips.
Creamed salt codfish. Chicken hash on toast.
Baked pork and beans, brown bread.
Kidney sauté.
Fried farina mush. Mutton broth.

LUNCH.

Tomato with rice. Consommé Desclignac.
Boiled balibut, egg sauce, Nantaise potatoes.
Chicken pie, individual.
Mutton stew with vegetables.
Calf's liver and bacon with spinach.
Peaches with shredded wheat
Lettuce and tomato salad.

CAFE SPECIALS.

Cream of veal, Monte Carlo. Consommé en tasse.
Broiled jumbo perch, chutney cream sauce.
Sweetbreads and mushrooms, sous-cloche.
Brochette of chicken livers.
Stuffed egg plant, Italienne.
Calf's head and bacon, sauce Poulette.

DINNER.

Mulligatawny. Consommé Julienne.
Baked trout à la Créole, potatoes Gastronome
Sweetbread cutlets with peas
Braised leg of mutton, Jardiniere.
Macaroni with ham, au gratin.
Custard fritters, raspberry sauce.
Roast lamb, mint sauce.

CAFE SPECIALS.

Creme Victoria. Consommé aux nouilles.
Baked stuffed weakfish à l'Espagnole.
Chicken pot pie, family style.
Breaded lamb chop, creamed flageolets.
Small tenderloin steak, Bearnaise.
Braised sirloin à l'Orsini.
Roast royal squab with jelly.

Sunday, June 14.

BREAKFAST SPECIALS.

Broiled lake trout. Finnan haddie, Delmonico.
Fried pickerel, au beurre noir.
Broiled kidneys with bacon, Bearnaise.
Lamb hash with peppers. Scotch woodcock.
Hominy fritters. Chicken essence.

LUNCH.

Chicken gumbo. Tomato bouillon.
Boiled red snapper, lobster sauce, potatoes Anglaise.
Turkey with mushroom patties.
Fricassee of clams with minced bacon.
Spiced lamb tongue, creamed spinach.
Prunelles à la Condé.
Mayonnaise of shrimps with slaw.

CAFE SPECIALS.

Chicken à la Malmaison Consommé Dubarry
Soft shell crabs, tartar sauce.
Planked saddle of lamb.
Guinea hen à l'Escoffier.
Chicken sauté, à la Marengo.
Tomatoes stuffed with crab, Créole.

DINNER.

Ox-tail à l'Anglaise. Green turtle à la Royale.
Stuffed bass à la Bordelaise, Victoria potatoes.
Broiled live lobster.
Sweetbreads glacé, Macedoine.
Braised capon à la Mexicaine.
Compote of pineapple with rice.
Roast duckling, au cresson.

CAFE SPECIALS.

Potage Brabançonne. Green turtle.
Salmon steak, sauce Royale.
Fricandeau of veal with mushrooms.
Lamb fries, tomato sauce.
Filet mignon, Princesse
Breast of chicken, au supreme.
Roast spring duck, new peas.

Monday, June 15.

BREAKFAST SPECIALS.

Broiled smoked whitefish. Fried trout.
Broiled or boiled salt mackerel.
Salt pork with fried apples. Roast beef hash.
Minced ham with scrambled eggs.
Fried corn mush. Celery bouillon.

LUNCH.

Purée Algerienne Consommé Duborg.
Mackinaw trout sauté, meuniere, Parisienne potatoes.
Chipped beef with cream. Frog legs, au gratin.
Chicken croquettes, mushroom sauce.
Lamb kidneys with bacon.
Beet and potato salad.

CAFE SPECIALS.

Mock turtle. Tomato essence in cup.
Panned butterfish with bacon.
Tenderloin steak à la Cheron.
Potted squabs with vegetables.
Broiled calf's sweetbreads with peas.
Chicken livers sauté, Chasseur.

DINNER.

Purée Jackson. Consommé Barigoule.
Broiled halibut steak, vert pré, potatoes Chateau.
Leg of lamb à la Bretonne.
Patties à la Financiere. Veal pot pie, home style.
Banana fritters, orange sauce.
Roast ham, champagne sauce.

CAFE SPECIALS.

Purée Crécy. Tomato essence in cup.
Salmon steak à l'Ecarlate.
Bohemian goulash with dumplings.
Fricassee of lamb with peas.
Chicken, fried, country style.
Weiner roast braten.
Roast Canada mutton, currant jelly.

Tuesday, June 16.

BREAKFAST SPECIALS.

Fried Wisconsin croppie. Creamed codfish.
Broiled whitefish. Frankforts with potato salad.
Breaded lamb chops. Corned beef hash.
Fried hominy. Beef bouillon.

LUNCH.

Cream of leeks. Consommé Brunoise.
Boiled red snapper, shrimp sauce, potatoes Hollandaise.
Chicken à la King. Crab flakes, Maryland.
Lamb tongues, glazed, with spinach.
French toast, wine sauce. Escarole with cress.

CAFE SPECIALS.

Creme à la Reine Consommé Seveigne.
Grilled cod steak, Normande.
Breast of chicken, en supreme.
Soft shell crabs, Montpelier butter.
Cold brook trout in jelly. Macaroni à la Toscane.

DINNER.

Potage Chantilly. Consommé Imperial
Broiled kingfish, maitre d'hotel, Long Branch potatoes.
Filet mignon of beef, Bordelaise.
Shad roe à la meuniere.
Braised fricandeau of veal, Jardiniere.
Roast lamb, mint sauce. Spaghetti, Italienne.

CAFE SPECIALS.

Green turtle, Anglaise. Consommé Celestine.
Fillet of sole à la Mornay.
Capon sauté with fresh mushrooms.
Veal sweetbreads à la Bercy.
Patties à la Toulouse. Chicken à la Maryland.
Roast duck, apple sauce.

Wednesday, June 17.

BREAKFAST SPECIALS.

Fried butterfish with bacon.
Grilled Yarmouth bloater.
Broiled halibut steak.
Stewed kidneys on toast.
Roast beef hash with peppers. Clam fritters.
Fried corn mush. Tomato bouillon.

LUNCH.

Split pea with celery. Consommé en tasse.
Boiled pike parsley sauce, Condé potatoes.
Emince of tenderloin, en bordure.

LUNCH—Continued.

Individual lamb pie.
Veal tongues, mushroom sauce.
Jenny Lind pancakes with jelly. Gardener's salad.

CAFE SPECIALS.

Giblet with barley. Consommé Napolitaine.
Broiled pompano, Julienne potatoes.
Hamburgh steak with onions or tomato sauce.
Chicken en cassolette. Omelet with shad roe.
Stuffed pig's feet, breaded, caper sauce.

DINNER.

Vegetable soup. Consommé with rice.
Fried Boston flounders, Gastronome potatoes.
Curried veal with rissoto.
Croustade of sweetbreads.
Devilled chicken legs, piquante sauce.
New asparagus, Hollandaise.
Roast squab, grape jelly.

CAFE SPECIALS.

Cream of cauliflower. Consommé Solferino.
Boiled trout, Aurora sauce, Hollandaise potatoes.
Chicken pie, en Feuilletage
Smoked tongue with spinach purée.
Fillet of beef, larded, Mirabeau.
Turkey croquettes, Velouté, Macedoine.
Roast ribs of lamb, mint jelly.

Thursday, June 18.

BREAKFAST SPECIALS.

Pompano sauté, meuniere.
Broiled finnan haddie.
Codfish cakes, cream sauce. Tripe à la Créole.
Corned beef hash with egg. Fried scallops.
Fried hominy. Beef bouillon.

LUNCH.

Potage Andalouse. Consommé Duchesse.
Broiled halibut steak, Venitian sauce, chip potatoes
Chicken cutlets, Poulette sauce,
Irish stew with dumplings.
Beef à la mode, potato pancakes.
Prunes with creamed rice.
Lettuce and spring onion salad.

CAFE SPECIALS.

Potage Alexandrina. Consommé froid.
Wall-eyed pike, meuniere.
Squab en petit marmite.
Chicken sauté, Princesse.
Sweetbread patties, Parisienne.
Filet mignon of beef, Montebello.

DINNER.

Cream of asparagus. Consommé cold in cup.
Lake trout, stuffed and baked, Portugaise.
Broiled squab chicken with hominy.
Braised veal à la Milanaise.
Cucumbers stuffed, Poulette sauce.
Fruit Charlotte.
Roast mutton, brown caper sauce.

CAFE SPECIALS.

Cream of artichokes.
Consommé Printaniere Colbert.
Planked Mackinaw trout, aux Crevettes.
Fried spring chicken with hominy fritters.
Rolled shoulder of lamb, stuffed tomato.

CAFE SPECIALS—Continued.

Calf's sweetbreads, glacé Financiere.
Corned ox tongue, raisin sauce.
Roast leg of Canada mutton, currant jelly.

Friday, June 19.

BREAKFAST SPECIALS.

Grilled smoked ciscoes.
Panned perch with bacon. Fried Boston smelts.
Codfish cakes with cream.
Chicken hash with pimentoes. Shad roe omelet.
Fried corn mush. Clam bouillon.

LUNCH.

Cream of celery. Consommé with corn.
Whitefish, breaded, tomato sauce, shoestring potatoes.
Broiled veal cutlets, Italian sauce.
Fried soft shell crabs, tartar sauce.
Macaroni and cheese, au gratin.
Lobster à la creme. Salade d'Anchois.

CAFE SPECIALS.

Purée of beans. Water-Souchet.
Chinook salmon steak, maitre d'hotel.
Scallops à la creme, au gratin.
Breaded lamb chops, green peas, mint jelly.
Sweetbread cutlets, macedoine.
Stuffed celery, au mayonnaise.

DINNER.

Narraganset chowder. Consommé en tasse.
Red snapper, au court-bouillon, potatoes Chateau.
Blanquette of lamb with mushrooms.
Escalloped bass, au gratin
Stuffed breast of veal, Romaine.
Buttered apples on toast.
Roast chicken, giblet sauce.

CAFE SPECIALS.

Lobster gumbo. Consommé vermicelli.
Silver bass sauté, meuniere.
Ribs of veal à la creme. (Sauté; garnish with French beans, cauliflower, cream sauce.)
Beef à la mode, Printaniere.
Chicken à la Dumas. Crabs à la Newburg.
Roast duck with glazed new turnips.

Saturday, June 20.

BREAKFAST SPECIALS.

Broiled lake trout, lemon butter.
Fried butterfish. Boiled salt mackerel.
Breaded pig's feet, Vinaigrette.
Corned beef hash. Stewed veal kidneys.
Fried hominy. Mutton broth.

LUNCH.

St. Germaine. Tomato bouillon.
Boiled trout, parsley sauce, Hollandaise potatoes.
Croustade of chicken livers.
Devilled crabs, tartar sauce.
Beef stew with dumplings.
Queen fritters, sauce Sabayon.
German potato salad.

CAFE SPECIALS.

Strained gumbo. Consommé D'Italie.
Fried flounder à l'Orly, Reitz potatoes.
Filet mignon, Eugenie. Sweetbreads à la Pontell.
Paprika Schnitzel.
Boston baked pork and beans.

DINNER.

Ox kidney soup. Consommé Chiffonade.
Broiled fresh mackerel, vert pré, Saratoga chips.
Goulash of veal, en bordure.
Chicken croquettes, green peas.
Irish stew with muffins.
Bartlett pear fritters, wine sauce
Roast lamb, mint sauce.

CAFE SPECIALS.

Cream of new spinach Consommé Magenta.
Boiled muskallonge, caper sauce.
Larded tenderloin of beef, fines herbes sauce.
Timbale of macaroni, Perigueux.
Calf's sweetbreads à la Toulouse.
Chicken à la King.
Roast spring turkey, cranberry preserves.

A Daily Change of Soups, Fish, Boileds, Entrees, Roasts and Specials.

SELECTIONS FOR THE BILL OF FARE OF A FIRST-CLASS RESTAURANT.

We have now gone thru a series of changes for four months in a large first-class dual plan hotel in a city of over one million population.

We shall now, in order that the Menu Maker shall benefit the many, carry out a series of Soups, Fish, Boileds, Entrees, Roasts and Specials fitted for the business man and private patrons of a first-class restaurant in a city of 250,000 population.

Following then the same idea, for the same benefit, we shall give a series of American plan changes, with a Business Men's Lunch at a fixed price, taken from the bill in a smaller city.

Then a series of Club Service and Private, also Catering Menus.

June 22.

Cream of asparagus, 15
Consomme macedoine, 15
Paupiettes of salmon, Bearnaise, 40
Planked whitefish en bordure, 40
Baked Mackinaw trout, Portugaise, 35
Boiled fresh beef, with new carrots, horseradish, 35
Filet mignon with fresh mushrooms, 50
Veal sweetbreads, glace, jardiniere 40
Crabmeat cutlets, ravigote sauce, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast capon, bread sauce, jelly, 40
Pyramid of chicken en aspic, flageolets, 50

June 23.

Puree of tomatoes, croutons, 15
Veal and celery bouillon, 15
Fried croppies with bacon, 35
Striped sea bass, Steward sauce, 35
Boiled fowl with bacon, sauce poulette, 45
Ragout of beef, Milanaise, 35
Veal chops, saute, a la Villeroi, 45
Lamb sweetbreads with spinach, demi-glace, 40
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast honey-cured ham, sweet potato, champagne sauce, 40
Chicken patties a la Reine, 40
Lobster a la Newburg, en ramequin, 40

June 24.

Scotch broth with barley, 15
Essence of beef, and tomatoes. 15
Fried jumbo perch with salt pork, 30
Boiled salmon trout, cardinal sauce, 35
Broiled fillet of pompano, maitre d'hotel, 40
Boiled corned brisket of beef, new cabbage, 35
Braised short ribs, Yorkshire pudding, demi-glace, 35

June 24—Continued.

Sweetbreads larded, mushroom sauce, 45
Supreme of chicken, Parisienne vegetables, 50
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast spring turkey, dressing, cranberry preserves, 45
Vol-au-vent of poultry livers with green peas, 40
Grilled rump steak, stuffed tomato, 45

June 25.

Cream of chicken, 15
Puree Faubonne, 15
Broiled whitefish, lemon butter, chip potatoes, 35
Fried Boston flounder, cucumbers, 35
Fillets of halibut, sauce Normande, 40
Boiled ham with cauliflower, hollandaise, 40
Lamb fries, breadcrumbed, tartar and tomato sauces, 40
Minced turkey with peppers, au gratin, 45
Haricot of mutton, jardiniere, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast lamb, mint sauce, green peas, 40
Fried frog legs, sauce remoulade, 35
Corned beef hash, O'Brien. 35

June 26.

Vegetable hotch potch, 15
Potage Windsor, 15
Chinook salmon steak, maitre d'hotel, 40
Boiled lake trout, sauce joinville, 35
Native croppie, saute, meuniere, 35
Boiled corned ox tongue, raisin sauce, 35
Fricassee of chicken with rice and dumplings, 45
Curry of lamb with fresh noodles, Bengaline, 35
Veal kidneys and bacon, broiled, fresh mushrooms, 50
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast leg of mutton, potatoes rissolees, jelly, 45
Weiner schnitzel mit spatzel, 45
Planked tenderloin, paprika sauce, 50

LUNCHEON

SUNDAY, JUNE 21

SPECIALTIES TO ORDER

Onion soup, 50 — Steamed clams, 60 — Brook trout, 75

Clams en coquille a la Savarin, 75 — Minced clams with peppers, chafing dish, 75

Fresh mushrooms, broiled, 60 — Fresh mushrooms, under glass cover, 75

Escalloped crab flakes au gratin, 75 — Crab flakes, Maryland, chafing dish, $1.00

Finnan haddie, Delmonico, chafing dish, 75 — Finnan haddie, steamed or broiled, 50

Frog legs a la Newburg, $1.00 — Lobster a la Bordelaise, $1.50

Sweetbreads, Prince of Wales, $1.00

Spring chix, broiled or fried, whole, $1.25; half, 65 — Spring chix en casserole, $1.50

Philadelphia squab, 75 — Philadelphia squab en casserole, $1.00

CLAMS

Oysters R not in season. Clams, Crabs and Lobsters are especially nice and being received by us regularly direct from the ocean.

Clam cocktail, 30

Large clams on half shell, doz., 60; half doz., 30 — Little necks on half shell, doz., 50; half doz., 25

RELISHES

Mangoes, 25
Chow-Chow, 15
Mixed pickles, 15
Sweet pickles, 15
Queen olives, 20
Gherkins, 15
Major Gray chutney, 20
Pickled walnuts, 20
Bengal chutney, 15
Spanish onions, 20
Chili sauce, 10
Watson's relish, 20
German dill pickles, 10
Stuffed olives, 20
Pin head onions, 25
Ripe olives, 20

COLD CUTS

Roast beef, 40
Turkey, 40
Corned beef, 30
Assorted, 75
One-half lobster, mayonnaise, 60
Roast lamb, 30
Pickled pigs' feet, 40
Whole spring chicken, 80; half, 40
Pickled lamb tongue, 40
Bismarck herring, 40
Boned capon, 50
Boiled ham, 35
Westphalia ham, 40
Smoked tongue, 35
Smoked goose breast, 50
Salami, 40

CHEESE

Roquefort, 20
Edam, 20
Swiss, 15
American, 10
Camembert, 20
MacLaren's, 20
Brie, 20
Waukesha, 20
Gorgonzola, 20
Blue Stilton, 20
Old Brandy, 20

READY TO SERVE

SOUPS

Clam chowder, 20 — Cold consomme in cup, 10
Tomato essence in cup, 10 — Hot consomme in cup, 10
Cup of chicken essence, 20 — Clam juice in cup, 20

POTAGE A LA REINE, 15
(Soup without Meat Order, 25)

FISH

Mackinaw trout saute, meuniere, 35
Wisconsin croppies panned with bacon, 35
Broiled whitefish, maitre d'hotel, 35

BOILED

Salt beef with creamed parsnips, 35

ENTREES

Irish stew with dumplings, 35
Minced ham with macaroni au gratin, 35
Braised fresh ox tongue, stuffed tomato, 40

ROAST

Prime ribs of beef au jus, 45; extra cut, 75
Half roast stuffed chicken, giblet sauce, 45

SPECIAL

SHAD ROE AU LAR, TARTAR SAUCE, 50

VEGETABLES

New peas, 25 — New carrots in cream, 15
New string beans, 20 — New asparagus, 40
New beets in butter, 20 — Stuffed tomatoes, 25
Wild rice, 15 — New wax beans, 20 — Stewed corn, 10
Boiled rice, 10 — Potatoes in cream, 15
Spinach with egg, 20 — New cauliflower in cream, 35
Corn fritters, 15 — Stewed tomatoes, 15
New potatoes in cream, 20 — Summer squash, 15
Baked potatoes, special, 20 — Mashed potatoes, 10

DESSERTS

ASSORTED FRENCH PASTRY, 10
Fresh strawberry pie, 10 — Apple pie, 10
Pie a la mode, 20 — Fresh strawberry ice cream, 15
Fresh strawberries and cream, 30 — Stewed rhubarb, 15
APPLE TAPIOCA PUDDING WITH CREAM, 15
Strawberry short cake, 30

SALADS

Sliced cucumbers, plain, 25; with mayonnaise, 35
Head lettuce, plain, 25
with mayonnaise, 35
Sliced tomatoes, plain, 30
with mayonnaise, 40
Old Fashion
with chives sauce, 40
Combination salad, 40
Lobster salad, 60
Chicken salad, 50
Potato salad, 20
Crab salad, 60
Tomato en surprise, 30
Lettuce and tomatoes, 35
Green onions, 10
Radishes, 15
Asparagus, French dressing, 50
Water cress, 20
Chiffonade, 75

DESSERT

Baked apples with cream, 20
Fruit cake, 15
Comb honey, 15
Preserves, 25
Stewed prunes, 20
Spiced peaches, 25
Punch au rhum, 20
Grape fruit, 20-35
Bar le duc jelly, 60
Oranges, 15
Sliced bananas, 25
Grapes, 25
Apples, 15
Sliced pineapple, 20
Coffee parfait, 25
Vanilla ice cream, 15
Chocolate ice cream, 15
Assorted cake, 15
Peach Melba, 50
Lemon ice, 15
Nesselrode pudding, 25
Plum pudding, 25
Fresh strawberry ice cream, 15

COFFEE, TEA, MILK

Tea, per pot, 15 — Iced tea or coffee, 15 — Chocolate, cup, 15 — Buttermilk, 05 — Cocoa, cup, 15

Cream, 15 — Coffee, cup, 10; pot, 20 — Sweet milk, 05

Pure Spring Water Used on Tables.

Munchner hof brau on draught — Not responsible for lost articles if not checked — Imported Pilsner on draught

June 27.

Giblet a la Francaise, 15
Puree of lima beans, 15
Baked trout a la Mexicaine, 35
Fried smelts, tartar sauce, julienne potatoes, 35
Boiled fresh codfish, egg sauce, 35
Boiled ham hocks, with creamed hot slaw, 35
Grilled sweetbreads on toast, with bacon, 45
Braised shoulder of lamb, butter beans, 35
Hungarian goulash, with corn fritters, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast chicken, giblet sauce, baked tomato, 50
Small tenderloin steak with stuffed artichoke, 50
New England fish cakes, cream gravy, salt pork, 35

June 28.

English beef broth, 15
Chicken chiffonade, 15
Halibut steak, saute, a l'Aurore, 35
Fillets of pike, breadcrumbed, tomato sauce, 35
Boiled red snapper, shrimp sauce, potato balls, 40
Boiled capon, with ham, sauce Veloute, 45
Filet mignon of beef, a la Bercy, 50
Salmis of snipe, en cassolette, 45
Poached eggs in spinached tomatoes, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast leg of veal, dressing, pan gravy, 35
Celery fritters, a la Villerol, 35
Fresh crab meat, au gratin, 40

June 29.

Green turtle, liee 20.
Consomme Fiorentine, 15
Lake trout, provencale, potato puree, 40
Whitefish, breaded and baked, Italienne, 35
Crimped fresh codfish, clam sauce, 35
Boiled short ribs of beef, green kale, 35
Chicken croquettes, new green peas, 40
Epigramme of lamb chops, asparagus tips, 50
Fricassee of veal breast and mushrooms, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Half roast duckling, with stewed apples, 50
Ox-marrow patties, fines herbes sauce, 40
Turkey second joints, larded, financiere, 45

June 30.

Potage Madeline, 15
Bouillon en tasse, 15
Broiled weakfish, au naturel, Parisienne potatoes, 40
Brook trout en papilotte, crisp bacon, 40
Boiled smoked ox-tongue with sauerkraut, 35
Minced Salisbury steak, stuffed green pepper, 45
Chicken saute, a l'Algerienne, 50
Planked saddle of lamb, cauliflower, 50
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast capon, bread sauce, celery braise, 50
Larded rib of veal, broiled, mushroom sauce, 40
Lobster with spagbetti, au gratin, 40

July 1.

Cream of new peas, Victoria, 15
Spring vegetable, 15
Boiled fresh mackerel, green gooseberry sauce, 35
Crimped trout, lobster sauce, potatoes Marie, 45
Baked yellow pickerel, a l'Espagnole, 35

July 1—Continued.

Boiled leg of mutton, turnips, caper sauce, 35
Liver and bacon, saute, potatoes O'Brien, 35
Irish stew, suet dumplings, club style, 40
Individual chicken pie, a la Sam Ward, 45
Roast prime ribs of beef au jus, 45; extra cut, 75
Half roast stuffed chicken, giblet sauce, cress, 50
Poached eggs, on anchovy toast, 35
Cold brook trout garni, aspic jelly, 45

July 2.

Cream of rice, macedoine, 15
Lamb tail broth, Armenienne, 15
Fried panfish, chip potatoes, 35
Baked muskallonge, a la Portugaise, 40
Broiled salmon steak, caper allemande sauce, 40
Boiled chicken and tongue with cauliflower, 45
Blanquette of veal, a la princesse, 40
Browned roast beef hash with egg, 30
Braised leg of mutton with Bretonne kidney beans, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, dressing, cranberry sauce, 45
Frogs legs, saute, hollandaise sauce, 35
Fried soft-shell crabs, tartar sauce, 40

July 3.

Tomato with corn, 15
Consomme Douglas, 15
Southern pompano, saute, meuniere, 40
Boiled red snapper, Venetienne sauce, 35
Filleted Spanish mackerel, a la Mornay, 40
Boiled New England dinner, 40
Half planked spring chicken, corn fritters, 50
Broiled ox tails, lima beans, piquante sauce, 35
Saute of turkey livers, fried hominy, 40
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast lamb, mint sauce, green peas, 45
Shrimps in jelly, iced tomatoes, 40
Calf's brains, au beurre noir, 40

July 4.

Creme Independence, 15
Potage New England, 15
Broiled bluefish, maitre d'hotel, 35
Planked jumbo whitefish, O'Brien bordure, 45
Black bass, meuniere, chips, 40
Boiled smoked bacon, with wax beans, 35
Lobster and clam pie (individual), cardinal, 40
Beef marrow fried, tomato puree, 40
Creamed fresh mushrooms on toast, 45
Roast prime ribs of beef au jus, 45; extra cut, 75
Half roast duckling, dressing, green peas, 50
Spanish stewed chicken en casolette, 45
Braised sirloin of beef, a la Godard, 40

July 5.

Chicken a la Messinoise, 15
Consomme froid, en tasse, 15
Papilotte of brook trout, bacon, tartar sauce, 50
Boiled turbot lobster sauce, 40
Native croppie, fried, sauce tomato, 35
Boiled calf's head and tongue with bacon, parsley sauce, 35
Paprika veal chops a l'Holstein, 45
Turkey giblets a la Prussien, 35
Filet mignon a la Bordelaise, 45

July 5—Continued.

Roast prime ribs of beef au jus, 45; extra cut, 75
Roast little pig pork, baked sweet potatoes, 40
Hashed chicken with peppers, en croustade, 40
Braised Philadelphia squab with artichokes, 60

July 6.

Potage carmelite, 15
Cream of clams, 15
Delaware shad, fried, gherkin sauce, 35
Scallops a la Maryland, 35
Boiled bass, sauce bollandaise, potato puree, 40
Boiled shoulder of lamb, onions in cream, 40
Beef a la mode with potato pancakes, 35
Half planked squab chicken, Parisienne, 50
Veal forcemeat cutlets, green peas, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, candied sweet potatoes, 45
Brochette of lamb fries and sweetbreads, Italienne, 40
Braised stuffed celery on toast, marrow sauce, 35

July 7.

Cream of leeks, ecossaise, 15
Consomme Poisson, 15
Broiled salmon trout, anchovy butter, 35
Filleted kingfish poached in white wine, allemande, 40
Stuffed jumbo smelts, cucumber sauce, 40
Boiled ox-tongue with salt pork and spinach, 35
Turkey liver and mushroom pie, individual, 40
Braised capon a la Godard, 45
Broiled sweetbreads with asparagus tips, 45
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast veal with ham, dressing, tomato sauce, 40
Deviled fresh crabmeat in shell, cold slaw, 40
Fricassee of lamb, new butter beans, 35

July 8.

Cream of cauliflower, 15
Consomme Princesse, 15
Stuffed black bass, sauce Chambord, 45
Red snapper, au gratin, a l'Italienne, 40
Fillet of halibut, fried, tartar sauce, 35
Boiled turkey, celery sauce, 45
Chicken fricassee a la providence, 50
Small tenderloin steak, peppers & mushrooms, 45
Veal and ham pie, en feuilltage, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast leg mutton, brown potato, currant jelly, 40
Curried pork tenderloin with rice, 35
Shad roe with bacon, Creole sauce, 40

July 9.

Potage d'Orsay, 15
Consomme Monte Carlo, 15
Boiled turbot, royal sauce, potatoes gauffrette, 45
Planked shad with roe, O'Brien bordure, 50
Baked lake trout, Portugaise, 35
Boiled fresh tongue, piquante sauce, 35
Larded tenderloin of beef, a la Britannia, 45
Rissoles of capon, mushroom sauce, 40
Braised saddle of lamb, with flageolets, 40
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast ham, champagne sauce, 35
Chicken pot pie, family style, 40
Frogs' legs, sautes, with peppers, 35.

July 10.

Poule-au-pot, 15
Consomme Italienne, 15
Fried halibut steak, Spanish sauce, 35
Lake perch, or croppie, panned, meuniere, 35
Fillets of bluefish a la Venitienne, 45
Boiled sugar-cured ham with summer cabbage, 35
Broiled stuffed chicken legs, with bacon, mushroom sauce, 45
Braised sirloin of beef, a la flamande, 35
Rissolette of sweetbread, garni, macedoine, 40
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast spring lamb, mint sauce, green peas, 45
Patties a la financiere, 40
Hungarian goulash en bordure, 35

July 11.

Coney Island clam chowder, 15
Consomme Gambetta, 15
Breadcrumbed whitefish, tomato sauce, 35
Broiled fresh mackerel, parsley butter, 35
Boiled fresh codfish, egg sauce, 35
Boiled New England dinner, 40
Breast of chicken a la Cleveland, 60
Soft shell crabs on toast, sauce ravigote, 40
Fried honeycomb tripe, Creole sauce, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, dressing, cranberry sauce, 45
Larded round of beef, Napolitaine, 35
Old settlers' corned beef hash with egg, 35

July 12.

Creme Francaise, 15
Potage bonne-femme, 15
Filleted trout, fried with bacon, 35
Boiled salmon, lobster sauce, hollandaise, 40
Creamed finnan haddie on toast, Delmonico, 35
Boiled leg of lamb, sauce soubise, cauliflower, 40
Mutton cutlets, au four, cucumber sauce, 40
Larded tenderloin of beef, Cherbourg, 45
Chicken stewed in cream, asparagus points, 50
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast little pig pork, apple sauce, 40
Tomatoes stuffed with crabmeat, mayonnaise, 35
Fried calf brain croquettes, tartar sauce, 35

July 13.

Chicken with okra, 15
Clear spring vegetable, 15
Fillet of pompano, Joinville, 40
Striped bass, maitre d'hotel, duchesse potatoes, 40
Broiled trout, au naturel, 35
Boiled calf's hearts & tongues, polvrade sauce, 35
Ribs of spring lamb, roti, petits pois, 45
Braised capon, a la cbipolata, 45
Beef stew with green peppers, Francaise, 35
Braised saddle of lamb, with flageolets, 40
Half roast chicken, dressing, cranberry preserves, 50
Sweetbread cutlets, Nivernaise, 35
Fried frog legs, tartar sauce 35

July 14.

Tomato with rice, 15
Oxtail clear, 15
Fried brook trout with bacon, meuniere, 40
Baked stuffed mackerel, fines herbes sauce, 40

July 14—Continued.

Broiled whitefish, maitre d'hotel, 35
Boiled short ribs of beef, green kale, 35
Filet de boeuf stuffed olives, Mirabeau, 40
Brochette of poultry livers, Hoteliere, 35
Deviled leg of goose, chutney, Colbert sauce, 40
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, candied sweet potato, 45
Roast snipe with grilled tomatoes, 35
Broiled lamb kidneys with bacon, 35

July 15.

Giblet with barley, 15
Pot au-feu, 15
Fried whitefish, lemon butter, chip potatoes, 35
Broiled trout, au naturel, 35
Skinned perch with salt pork, meuniere, 35
Boiled ham hocks with creamed hot slaw, 35
Lamb stew with dumplings a l'Irlandaise, 35
Chicken a la chevalier, 50
Spaghetti a l'Italienne, 25
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast duckling with green peas, 45
Minced beef a la Portugaise, 35
Fried brain cakes, tomato sauce, 35

July 16.

Potage Andalouse, 15
Consomme royale, 15
Salmon trout, stuffed and baked, potato croquettes, 40
Broiled Spanish mackerel, chives sauce, 35
Fillets of flounder, anchovy cream sauce, 35
Boiled corned beef with cabbage, 35
Blanquette of chicken, a la princesse, 45
Sweetbread cutlets, mushroom sauce, 40
Larded calf's liver, with bacon, fried onions, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast ribs of spring lamb, mint sauce, 45
Small tenderloin steak, cheron, 45
Braised ox tails with vegetables, 35

July 17.

Beef soup, Scotch style, 15
Consomme comtesse, 15
Broiled bluefish, maitre d'hotel, 35
Cod steak, saute, club style, 35
Boiled kingfish, sauce Normande, 35
Boiled capon with rice, mushroom veloute sauce, 45
Pork tenderloin, candied sweet potatoes, 35
Stuffed German pancake, creamed spinach, 35
Stewed pigeon with green peas, 45
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, dressing, cranberry sauce, 45
Beef a la mode, with noodles, 35
Ragout of lamb, jardiniere, 35

July 18.

Cream of new tomatoes, 15
Consomme magenta, 15
Boiled sole, Dutch sauce, hollandaise potatoes, 40
Fried mackerel roe with bacon, meuniere, 35
Bullheads baked in sauce Creole, 35
Boiled New England dinner, 40
Fricandeau of sweetbreads, with spinach, 40
Croquettes of fresh crabmeat, Aurora sauce, 35
Grilled lamb steak with buttered corn, 50

July 18—Continued.

Roast prime ribs of beef au jus, 45; extra cut, 75
Roast duckling with apple sauce, 45
Curried giblets and wings, with rice, 35
Fricassee of veal with mushrooms, 35

July 19.

Cockie-leekie, 15
Consomme a l'Africaine, 15
Spanish mackerel, sauce fleurette, 35
Broiled shad with bacon, roe butter, 45
Fillets of salmon, sauce royal, 35
Boiled chicken and tongue, parsley sauce, 45
Sweetbreads, larded, asparagus tips, 50
Duck patties with green peas, 40
Veal chops breaded, tomato sauce, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast sugar-cured ham, champagne sauce, 35
Turkey second joints, a la Maryland, 40
Fried frog legs, sauce tartar, 35

July 20.

Puree of celery, 15
Consomme chiffonade, 15
Soup without meat order, 25
Steamed finnan haddie, drawn butter, 35
Boiled redsnapper, egg sauce, 35
Planked Mackinaw trout, en bordure, 40
Boiled rump of beef, new carrots, horseradish, 35
Blanquette of lamb with mushrooms, 35
Fried spring chicken, hominy fritters, 50
Goulash of veal with spaghetti Italienne, 35
Roast prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, dressing, cranberry jelly, 45
Cold snipe with celery salad en aspic, 40
Sweetbread patties, a la Parisienne, 40

July 21.

Bisque of fresh lobster, 15
Consomme imperial, 15
Broiled salmon cutlet au buerre noir, 35
Boiled codfish steak, clam sauce, 35
Panfish, saute, Julienne potatoes, 35
Boiled sugar-cured ham with spinach, 35
Stewed chicken with rissoto, 40
Rolled shoulder of lamb, stuffed tomato, 35
Veal pot pie a la femiere, 35
Roast prime ribs of beef, au jus, 45; extra cut, 75
Roast young goose, glazed new turnips, 45
Tenderloin steak a la Trianon, 45
Fricassee of scallops, en bordure, 40

July 22.

Tomato with rice, 20
Broiled jumbo whitefish, anchovy butter, 35
Filleted trout, fried with bacon, 35
Boiled salt mackerel, parsley butter sauce, 35
Cold brook trout in jelly, macedoine salad, 45
Small tenderloin steak, sauce Chateaubriand, 50
Baked pork and beans with brown bread, 25
Veal chops, saute, Italian sauce, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast spring lamb, mint sauce 40
Calf's liver larded with smothered onions, 35
Roast beef hash with peppers, 35

July 23.

Mock turtle, 20
Boiled salmon trout, clam sauce, 35

July 23—Continued.

Native croppies, fried with salt pork, 35
Broiled jumbo whitefish, lemon butter, 40
New England boiled dinner, 35
Chicken livers with mushrooms en bordure, 35
Turkey cutlets a la Nivernaise, 40
Spring lamb pot pie, Bourgeoise, 35
Prime ribs of beef au jus, 50; extra cut, 75
Roast Philadelphia capon, bread sauce, 45
Assorted cold meat with wax bean salad, 40
Lobster a la Newburg, 50

July 24.

Cream of celery, 15
Fried halibut steak, tomato sauce, 35
Broiled fresh mackerel, maitre d'hotel, 35
Cold brook trout in savory jelly, 35
Boiled leg of mutton, caper sauce, 35
Sweetbreads, broiled, petits pois, 50
Lamb fries, breaded, tartar sauce, 35
Chicken pot pie, 40
Prime ribs of beef au jus, 45; extra cut, 75
Roast turkey, cranberry sauce, 45
Cold beef a la mode, potato salad, 35
Crab meat a la Maryland, 45

July 25.

Scotch mutton broth, 15
Broiled whitefish, Saratoga chips, 35
Baked trout a la Creole, 30
Boiled halibut, egg sauce, 30
Boiled leg of mutton, mashed turnips, caper sauce, 35
Paprika schnitzel, 35
Beef a la mode, hot potato salad, 35
Crab meat a la Maryland, 45
Prime ribs of beef au jus, 45; extra cut, 75
Roast ham, champagne sauce, 35
Broiled sweetbreads on toast, 40
Cold brook trout in jelly, 35

July 26.

Spring vegetable, 15
Broiled whitefish, parsley butter, 35
Boiled pike, Aurora sauce, 30
Baked bluefish a la Mexicaine, 35
Boiled ham with cabbage, 35
Short ribs of beef with Yorkshire pudding, 35
Paprika schnitzel, Parisienne salad, 35
Hamburgh steak with onions, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast saddle of lamb, mint jelly, 40
Cold veal a la mode, Francaise, 35
Soft shell crabs, tartar sauce, 45

July 27.

Consomme Brunoise, 15
Fried croppie with salt pork, 30
Broiled lake trout, vert-pre, 35
Boiled corned beef with cabbage, 30
Curry of lamb with rice, 35
Finnan haddie, Delmonico, 45
Salade a la Russe, 30
Prime ribs of beef au jus, 45; extra cut, 75
Roast young turkey, cranberry sauce, 45
Chicken saute with fresh mushrooms, 40

July 28.

Chicken a l'Espagnole, 15
Planked whitefish, provencale, 35
Broiled pompano, walnut butter, 40
Cold brook trout in jelly, 35
Boiled fresh beef with horseradish, 35
Fried frog legs, tartar sauce, 35
Braised shoulder of lamb a la Flamande, 35
Larded fillet of beef, jardiniere, 40
Prime ribs of beef au jus, 45; extra cut, 75
Half roast duckling with stewed apples, 50
Cold tongue with asparagus tips en aspic, 40
Old settlers' corned beef hash, 30

July 29.

Crab gumbo, 15
Fried Boston smelts, tartar sauce, 35
Boiled fresh codfish, egg sauce, 30
Broiled whitefish, parsley butter, 35
Boiled ham with spinach, 35
Chicken croquettes with peas, 35
Roast beef hash, Southern style, 30
Braised saddle of mutton, provencale, 40
Prime ribs of beef, au jus, 45; extra cut, 75
Half roast stuffed chicken, giblet sauce, 45
Crab flakes en aspic, Delmonico, 40

July 30.

French croute-au-pot, 15
Fried Boston smelts, tartar sauce, 35
Baked pompano a l'Oriental, 40
Broiled brook trout with bacon, 45
Boiled turkey celery sauce, 40
Baked pork and beans, Boston brown bread, 25
Irish stew with dumplings, 35
Veal chops en Bellevue (cold), 40
Prime ribs of beef, au jus, 45; extra cut, 75
Roast loin of pork, apple sauce, 35
Frog legs, saute, bonne-femme, 40

July 31.

English beef broth, 15
Fried Boston smelts, tartar sauce, 35
Broiled Spanish mackerel, vert-pre, 35
Boiled wall-eyed pike, anchovy sauce, 35
Boiled leg of lamb, onion sauce, 35
Braised loin of veal, stuffed tomato, 35
Irish stew with dumplings, 35
Broiled Philadelphia squab on toast, 50
Prime ribs of beef au jus, 45; extra cut, 75
Roast loin of pork, apple sauce, 35
Crab flakes in jelly, 35
Chicken hash with peppers on toast, 40

August 1.

Puree Mongole, 15
Boston smelts a la meuniere, 30
Broiled lake trout, anchovy butter, 35
Boiled mackerel a l'Allemande, 30
Boiled corned beef with cabbage, 35
German pot roast, potato pancakes, 35
Curry of turkey wings with rice, 35
Deviled crabs in shell, 45
Prime ribs of beef au jus, 45; extra cut, 75
Roast leg of veal with dressing, 35
Fried lamb fries, tomato sauce, 35

August 2.

Chicken gumbo, 15
Fried smelts with bacon, 30
Planked mackerel a la Mornay, 35
Boiled trout, lobster sauce, 35
Boiled short ribs of beef with vegetables, 35
Saute of poultry livers with mushrooms, 35
Chicken pot pie, home style, 40
Braised fresh ox tongue a la Mexicaine, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast veal with ham, tomato sauce, 35
Lamb fries, breaded, Italienne, 40
Creamed sweetbreads with French beans, 45

August 3.

Chicken mulligatawny, 15
Boiled fresh codfish, egg sauce, 30
Broiled salmon steak, parsley butter, 35
Fried croppie, Saratoga chips, 35
Leg of mutton with turnips, caper sauce, 35
Braised ox tails with vegetables, 35
Fried pork chops, Robert sauce, 35
Corn fritters and bacon, cream sauce, 30
Prime ribs of beef au jus, 45; extra cut, 75
Half roast spring chicken, giblet sauce, 50
Canape of crab flakes, Lorenzo, 40

August 4.

Cream of celery, 15
Native croppie, fried with salt pork, 35
Broiled Mackinaw trout, Montpelier butter, 35
Baked wall eyed pike, fisherman's style, 35
Boiled New England dinner, 35
Fricassee of chicken, St. Lambert, 45
Weiner schnitzel, potato salad, 40
Quenelles of turkey with green peas, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast spring lamb, browned potatoes, 40
Half grilled duckling, orange sauce, 60
Frog legs a la Newburg, 35

August 5.

Vegetable soup, 15
Broiled lake trout, maitre d'hotel, 35
Fried fillet of pike a l'Orly, 35
Baked Boston smelts, provencale, 35
Boiled salt pork and cabbage, 35
Braised shoulder of lamb, spring vegetables, 40
Old fashioned corned beef hash, 35
Paprika schnitzel, Vienna style, 40
Prime ribs of beef au jus, 45; extra cut, 75
Half roast young duckling, apple sauce, 60
Brook trout a la Russe en aspic, 50

August 6.

Scotch broth, 15
Planked jumbo whitefish, 40
Pompano saute, meuniere, 35
Baked trout, regency sauce, 35
Boiled leg of mutton a l'Anglaise, 35
Loin of veal a la monglas, 40
Southern hash in chafing dish, 40
Braised sirloin of beef, jardiniere, 35
Prime ribs of beef au jus, 45; extra cut, 75
Half roast spring chicken, stuffed, 45
Fried frog legs, tartar sauce, 35
Creamed lamb fries on toast, 35

August 7.

Mock turtle, 15
Baked bluefish, sauce piquante, 35
Panfish fried with bacon, chip potatoes, 30
Broiled whitefish, maitre d'hotel, 35
Boiled corned beef with spinach, 35
Broiled truffled sardines, Parisienne potato salad, 40
Spaghetti a la Creole, 30
Filet mignon, Eugenie, 50
Prime ribs of beef au jus, 45; extra cut, 75
Roast saddle of mutton, red currant jelly, 45
Fresh pork sausages on mashed potatoes, 30
Broiled sweetbreads, colbert sauce, 50

August 8.

Puree Crecy, aux croutons, 15
Boiled Newfoundland cod, parsley sauce, 30
Spanish mackerel saute au beurre noir, 30
Broiled jumbo smelts a la vert-pre, 35
Boiled fowl with ham, poulette sauce, 40
Beef tenderloin with olives, Colbert, 45
Fried frog legs, tartar sauce, 35
Curry of mutton a la Madras, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast leg of lamb, green mint sauce, 35
Philadelphia squab, crapaudine, 50
Beef a la mode, a l'Anglaise, 35

August 9.

Scotch mutton broth, 15
Fried whitefish, breadcrumbed, tomato sauce, 35
Broiled bluefish, lemon butter, 35
Baked pampano a l'Italienne, 40
Boiled short ribs of beef, carrots, horseradish sauce, 35
Small tenderloin of beef, financiere, 40
Fried frog legs, tartar sauce, 35
Chicken stew, country style, 40
Prime ribs of beef au jus, 45; extra cut, 75
Roast duckling with green peas, 45
Canape d'oeuf a l'Argenteuil (froid), 35

August 10.

Chicken gumbo, 15
Fried whitefish, sauce Genevoise, 35
Baked trout with tomatoes, 35
Panned butterfish with bacon, 30
Smoked tongue with salt pork and spinach, 35
Blanquette of sweetbreads with truffles, 50
Broiled pork chops with fried apples, 35
Chicken croquettes, fresh mushroom sauce, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast leg of mutton with French beans, 35
Chipped beef with scrambled eggs, 35
Frog legs, au gratin, 35

August 11.

Puree mongole, 15
Individual planked whitefish, 40
Lake trout, stuffed and baked, Portugaise, 35
Fried croppie, Saratoga chips, 35
Boiled leg of mutton, stewed carrots, caper sauce, 35
Stewed ox tails with vegetables, 35
Codfish cakes with bacon, cream gravy, 40
Broiled squabs on toast, 70
Prime ribs of beef au jus, 45; extra cut, 75
Roast suckling pig, apple sauce, 50
Fried frog legs, remoulade sauce, 40

August 12.

Giblet with barley, 15
Braised pike a la Genoise, 35
Boiled salmon, Allemande caper sauce, 35
Broiled whitefish, Venitienne butter, 35
Halibut flakes en aspic, macedoine salad, 40
Short ribs of beef with Yorkshire pudding, 35
Spring lamb pot pie, 35
Fried spring chicken, cream sauce, 45
Prime ribs of beef au jus, 45; extra cut, 75
Roat leg of veal with dressing, pan gravy, 35
Macaroni with lobster a la cardinal, 40
Sweetbreads fried, sauce perigueux, 50

August 13.

Beef and celery bouillon, 15
Baked bluefish a l'Italienne, 35
Fresh mackerel, broiled, au beurre noir, 35
Boiled lake trout, shrimp sauce, 35
Boiled corned beef with cabbage, 35
Calf's brains, saute with olives, 35
Fricasse of chicken a la Parisienne, 40
Braised squab, sur socle, a la julienne, 60
Prime ribs of beef au jus, 50; extra cut, 75
Roast young turkey, cranberry preserves, 50
Sweetbreads, breaded, sauce Trianon, 50
Pickled pigs' feet with potato salad, 30

August 14.

Cock-a-leekie, 20
Fried panfish with bacon, Allemande sauce, 35
Lake trout, breaded, sauce provencale, julienne potatoes, 35
Baked halibut, Genevoise sauce, Victoria potatoes, 35
Boiled calf's head and tongue, parsley sauce, 35
Sweetbreads a la Rothschild, 50
Ham croquettes a l'Alsacienne, 35
Blanquette of lamb a la macedoine, 35
Prime ribs of beef au jus, 45; extra cut, 75
Roast stuffed chicken with hominy, 50
Compote of squabs a l'Americaine, 60
Braised ox tails with stuffed tomato, 35

August 15.

Cream of celery, 15
Broiled fresh mackerel, maitre d'hotel, 35
Fried lake trout, tomato sauce, 35
Boiled halibut, egg sauce, 35
Boiled chicken with salt pork, parsley sauce, 45
Hungarian goulash with spaghetti, 35
Sweetbreads, glace, au Madere, 45
Macaroni with tomatoes a la Toscane, 30
Prime ribs of beef au jus, 50; extra cut, 75
Half roast duckling, apple sauce, 60
Braised sirloin of beef a la mode, 35

August 16.

Ox tail a l'Anglaise, 15
Broiled fresh mackerel, vert pre, 40
Native croppie, fried with bacon, 35
Boiled chicken halibut, clam sauce, 35
Boiled leg of mutton with turnips, caper sauce, 35
Frankfurters with sauerkraut, 35
Veal cutlets, saute a la financiere, 40
Curried poultry wings with rice, 35
Prime ribs of beef au jus, 50; extra cut, 75
Roast turkey, stuffed, cranberry sauce, 50
Frog legs, fried, tartar sauce, 30

August 17.

Cream of celery, 15
Pompano saute, meuniere, 35
Boiled fresh codfish, egg sauce, 35
Baked lake trout, a la Creole, 40
Boiled short ribs of beef with carrots, horseradish sauce, 35
Mutton chops a la Nelson, 45
Stuffed breast of veal with mushrooms, 35
Hungarian goulash with spaghetti, Italienne, 35
Prime ribs of beef au jus, 50; extra cut, 75
Half roast duckling, apple sauce, 50
Frog legs, breaded, tartar sauce, 35
Chicken a la Maryland, 60

August 18.

Tomato with rice, 15
Broiled filleted pike, anchovy butter, 35
Whitefish, breaded, Italian sauce, 35
Lake trout, saute, meuniere, chip potatoes, 35
Boiled ham hocks with cabbage, 35
Small tenderloin steak a la Bayard, 45
Chicken pot pie, Southern style, 45
Calf's brains, saute, au beurre noir, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast quarter of lamb, mint jelly, 45
Fricassee of veal with risotto timbale, 35

August 19.

Mulligatawny, 15
Broiled whitefish, maitre d'hotel, 40
Baked bluefish, fines herbes sauce, 35
Fried halibut steak, tomato sauce, 35
Boiled ham hocks with cabbage, 35
Fricassee of chicken a la juive, 45
Planked tenderloin of beef with peppers, 50
Haricot of mutton, stuffed tomato, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast turkey, cranberry sauce, 50
Braised sirloin a la Milanaise, 40
Squab guinea hen with jelly, $1.00

August 20.

Chicken Creole, 20
Brook trout with bacon, meuniere, 50
Broiled pike, maitre d'hotel, 40
Baked swordfish a la Portugaise, 35
Boiled leg of mutton a l'Anglaise, 35
Fricassee of lamb with green peas, 35
Braised sirloin of beef a la jardiniere, 35
Pork chops saute a la Robert, 35
Prime ribs of beef au jus, 50; extra cut, 75
Roast young turkey, cranberry sauce, 50
Grilled squab a la crapaudine, 65

August 21.

Cream of cauliflower, 20
Panfish with bacon, meuniere, 40
Broiled jumbo whitefish, maitre d'hotel, 40
Salmon steak a la royale, 40
Boiled chicken with ham, veloute sauce, 50
Steak and kidney pie, home style, 40
Paprika pork chops, corn fritters, 40
Sweetbreads with fresh mushrooms, glace, 50
Prime ribs of beef au jus, 50; extra cut, 75
Roast spring lamb, mint sauce, 40
Turkey hash with peppers on toast, 50

August 22.

Mock turtle, 20
Broiled bluefish, maitre d'hotel, 40
Fried Boston flounder, meuniere, 40
Halibut steak au gratin, 40
Boiled corned beef with summer cabbage, 40
Braised sirloin a la Godard, 40
Breast of veal, saute, stuffed tomato, 40
Fricassee of poultry wings, en bordure, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast young turkey, stuffed, cranberry sauce, 50
Fried frog legs, tartar sauce, 45
Filet mignon of beef, bearnaise, 50

August 23.

Turkey broth with rice, 20
Native croppie, fried with bacon, 40
Boston smelts, bread crumbed, tartar sauce, 40
Boiled swordfish, anchovied egg sauce, 40
Short ribs of beef, horseradish sauce, 40
Chicken croquettes, Italian sauce, 50
Larded tenderloin with mushrooms, 50
Braised leg of mutton a l'Algerienne, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast veal and ham, with dressing, 40
Soft shell crabs, meuniere, 50

August 24.

Consomme d'Italie, 20
Boiled lake trout, shrimp sauce, 40
Wall eyed pike, saute, meuniere, chip potatoes, 40
Planked jumbo whitefish, lemon butter, 40
Boiled sugar cured ham with hot slaw, 40
Small tenderloin steak, bearnaise, julienne potatoes, 50
Braised sweetbreads a la montglas, 50
Stewed breast of veal with lima beans, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast leg of lamb, mint sauce, browned potatoes, 45
Cold chartreuse of chicken breast, aux haricots verts, 50

August 25.

Julienne, 20
Baked muskallonge, piquante sauce, 40
Broiled lake trout, vert-pre, 40
Fried whitefish, Spanish sauce, 40
Leg of spring lamb, boiled, sauce soubise, 40
Devilled legs of chicken, Richelieu, 50
Hungarian goulash with spaghetti, Italienne, 40
Short ribs of beef, glace, Yorkshire pudding, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast veal with dressing, tomato sauce, 40
Codfish cakes with bacon, cream sauce, 40
Braised mutton with Bretonne beans, 40

August 26.

Chicken Creole, 20
Boiled fresh codfish, egg sauce, 35
Broiled lake trout, julienne potatoes, 40
Fried bread crumbed whitefish, tomato sauce, 40
Boiled turkey, celery sauce, 50
Larded tenderloin of beef a la Royale, 45
Loin mutton chop with buttered corn, 45
Braised ham hocks with spinach, demi-glace, 40
Prime ribs of beef au jus, 50; extra cut, 75
Half roast stuffed chicken, Hanover sauce, 50
Southern hash with fried hominy, 40

August 27.

Puree Jackson, 20
Fried mackerel, Saratoga chips, 40
Broiled Mackinaw trout, maitre d'hotel, 40
Wall eyed pike, boiled, anchovy sauce, 40
Smoked tongue and ham with spinach, 40
Haricot of mutton, jadiniere, 40
Braised sirloin with noodles, Italian sauce, 40
Chicken croquettes with French beans, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast loin of pork, apple sauce, 40
Frog legs, fried, sauce remoulade, 50

August 28.

Ox tail, 20
Broiled halibut, parsley butter sauce, 40
Baked stuffed trout a l'Espagnole, 40
Fried whitefish, tomato sauce, 40
Corned beef with summer cabbage, 40
Chicken a la Maryland, 50
Paprika veal chops a la Milanaise, 45
Minced tenderloin cutlets, piquante sauce, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast turkey, cranberry sauce, 50
Mayonnaise of salmon with asparagus, 50
Lobster a la Newburg, 50

August 29.

Beef a l'Anglaise, 20
Broiled fresh mackerel, maitre d'hotel, 40
Panned sunfish with bacon, meuniere, 40
New England codfish hash au gratin, 40
Boiled chicken with salt pork, parsley sauce, 50
Broiled sweetbreads on toast, asparagus tips, 50
Irish stew with dumplings, 40
Tenderloin steak, saute with peppers, 50
Prime ribs of beef au jus, 50; extra cut, 75
Roast leg of lamb, mint sauce, 45
Braised veal a la royale, 45
Crab meat a la reine, 40

August 30.

Consomme macedoine, 20
Steamed finnan haddie, maitre d'hotel, 40
Braised bullheads with tomatoes, 40
Fried cod cutlet, piquante sauce, 40
Leg of mutton, a l'Anglaise, 40
Scalloped veal and ham with rice, 40
Soft shell crabs, bread crumbed, mayonnaise, 40
Beef stew, German style, potato pancakes, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast ham, champagne sauce, 45
Patties a la financiere, 50
Fricadelles of lamb a l'Italienne, 45

August 31.

Tomato gumbo, 20
Panned catfish a la Creole, 40
Baked pike, fines herbes sauce, 40
Fried croppies with bacon, meuniere, 40
Smoked tongue with salt pork and spinach, 40
Blanquette of veal with mushrooms, 40
Hamburgh steak, Italienne sauce, 40
Larded sirloin pot roast with noodles, 40
Prime ribs of beef au jus, 50; extra cut, 75
Half duckling with green peas, 75
Roast lamb, mint sauce, 45
Panned sunfish with bacon, meuniere, 40
Chicken patties a la reine (2), 50

September 1.

Giblet with barley, 20
Broiled whitefish, maitre d'hotel, 40
Fried halibut steak, tartar sauce, 40
Boiled Chinook salmon, parsley butter, 40
New England boiled dinner, 40
Fricassee of chicken with rice and dumplings, 50
Veal chops breaded, tomato sauce, browned potatoes, 40
Sweetbreads glace a la macedoine, 50
Prime ribs of beef au jus, 50; extra cut, 75
Roast young turkey, stuffed, Hanover sauce, 50
Frog legs a la poulette, 50

September 2.

Mock turtle with quenelles, 20
Fried croppie with bacon, meuniere, 40
Boiled codfish steak, shrimp sauce, 40
Baked stuffed trout, Italienne sauce, 40
Short ribs of beef, carrots, horseradish sauce, 40
Braised ham hocks with spinach, 40
Spring lamb stew a la jardiniere, 40
Fried chicken with hominy fritters, 60
Prime ribs of beef au jus, 50; extra cut, 75
Veal with dressing, tomato sauce, 40
Broiled pork chops with cepes, sauce Robert, 40
Roast squab with currant jelly, 65

September 3.

Ox tail a l'Anglaise, 15
Broiled jumbo whitefish, potatoes Marie, 40
Buttered fresh mackerel with fried roe, 40
Filleted pike, baked, en papilotte, 40
Boiled leg of mutton with turnips, caper sauce, 35
Frankfurters with sauerkraut, 35
Veal cutlets, saute a la financiere, 40
Mignon of beef with mushrooms, Cheron, 50
Prime ribs of beef au jus, 50; extra cut, 75
Roast saddle of lamb, mint jelly, 50
Cold stuffed brook trout, asparagus salad, 50
Philadelphia squab en casserole, 85

September 4.

Chicken St. Mande, 20
Creamed halibut, mushroom sauce, 40
Broiled Kennebec salmon, maitre d'hotel, 40
Fried mackerel, butter sauce, Parisienne potatoes, 40
Corned ox tongue, raisin sauce, 40
Veal cutlet, sauteed with ham, financiere, 40
Braised sirloin of beef, Milanaise, 40
Croquettes of turkey with green peas, 45
Prime ribs of beef au jus, 50; extra cut, 75
Leg of mutton with Bretonne beans, 40
Soft shell crabs, meuniere, 45

September 5.

Tomato with rice, 20
Boiled chicken halibut, egg sauce, 40
Broiled lake trout, maitre d'hotel, 40
Fried whitefish, Spanish sauce, 40
Leg of lamb, onion sauce, 40
Planked tenderloin a la Cheron, 50
Hungarian goulash with spaghetti, 40
Saute of chicken livers with mushrooms, 40
Prime ribs of beef au jus, 45; extra cut, 75
Young turkey, stuffed, cranberry sauce, 50
Irish stew with dumplings, 35
Soft shell crabs fried, tartar sauce, 45

September 6.

Mulligatawny, 15
Broiled halibut steak, maitre d'hotel, 35
Fried whitefish, breaded, Italian sauce, 35
Boiled trout, clam sauce, 35
Leg of mutton with turnips, caper sauce, 35
Paprika veal chops, rice timbale, 40
Macaroni with tomatoes, Genoise, 30
Spring lamb hash with Spanish peppers, 35
Prime ribs of beef au jus, 45; extra cut, 75
Half stuffed chicken, giblet sauce, 50
Frog legs fried, tartar sauce, 40
Broiled Philadelphia squab, crapaudine, 60

September 7.

Potage Milanaise, 15
Broiled fresh mackerel, vert-pre, 35
Native croppie, saute, meuniere, 35
Boiled salmon, hollandaise, 35
Turkey with ham, celery sauce, 45
Beef stew with dumplings, home style, 35
Fried chicken with corn fritters, 50
Broiled sweetbreads a la macedoine, 50
Prime ribs of beef au jus, 45; extra cut, 75
Leg of veal with dressing, Espagnole, 35
Short ribs of beef, Yorkshire pudding, 35
Old settlers' corned beef hash, 35

September 8.

Chicken Hanovrienne, 15
Broiled jumbo whitefish, maitre d'hotel, 40
Halibut steak breadcrumbed, anchovied tomato sauce, 35
Crimped trout au vin blanc, shrimp sauce, 35
New England dinner, 35
Fricassee of chicken a la Havelock, 45
Fried frog legs, tartar sauce, 40
Braised leg of mutton, jardiniere, 35
Prime ribs of beef au jus, 45; extra cut, 75
Half roast duck, stuffed, apple sauce, 50
Broiled pork chops with stuffed tomato, 35
Codfish cakes with bacon, cream sauce, 35

September 9.

Scotch broth with barley, 15
Broiled whitefish, maitre d'hotel, 35
Boiled codfish, egg sauce, 35
Fried Mackinaw trout, Spanish sauce, 35
Virginia ham with cabbage, 35
Small tenderloin steak, bearnaise, 50
Roast beef hash with peppers on toast, 35
Chicken a la marengo, 50
Prime ribs of beef au jus, 45; extra cut, 75
Spring lamb, mint sauce, browned potatoes, 45
Lobster cutlets a la mariniere, 50

September 10.

French vegetable with crust, 15
Broiled muskallonge steak, Victoria potatoes, 35
Whitefish breaded and fried, tomato sauce, 35
Wall eyed pike, boiled, anchovy sauce, 35
Chicken with salt pork, sauce poulette, 45
Beef steak and kidney pie, London style, 35
Saute of turkey livers with mushrooms en bordure, 40
Macaroni and cheese a l'Americaine, 30
Prime ribs of beef au jus, 45; extra cut, 75
Loin of pork with apple sauce, 35
Philadelphia squab on toast, jellied orange, 60
Boston baked beans, brown bread, 25

September 11.

Crab gumbo a la Creole, 15
Baked mackerel, aux fines herbes, 35
Boiled halibut steak, lobster sauce, 35
Fried whitefish, sauce Genevoise, 35
Corned beef with cabbage, 35
Broiled lamb kidneys with bacon and potato puree, 40
Glaced sweetbreads on toast with vegetables, 45
Larded beef tenderloin with risotto timbale, 40
Prime ribs of beef au jus, 45; extra cut, 75
Spring lamb, mint sauce, 35
Chicken hash with peppers, 40

September 12.

Tomato with rice, 15
Fried croppie with bacon, julienne potatoes, 35
Broiled Lake Superior whitefish, maitre d'hotel, 35
Boiled Mackinaw trout, Allemande sauce, 35
Bacon and tongue with spinach, 35
Fricassee of chicken with rice and dumpling, 45
Haricot of lamb with spring vegetables, 35
Beef tenderloin with fresh mushrooms, 45
Prime ribs of beef au jus, 45; extra cut, 75
Leg of mutton with new potatoes browned, 35
Calf's brains scrambled with eggs on toast, 35
Finnan haddie a la Delmonico, 35

September 13.

Beef a l'Anglaise, 15
Broiled salmon steak, maitre d'hotel, potatoes, 35
Boiled chicken halibut, egg sauce, 35
Whitefish saute, Saratoga chips, 35
Leg of lamb, onion sauce, 35
Beef stew with spaghetti, Romaine, 35
Boston baked pork and beans, 25
Braised veal a la financiere, 35
Prime ribs of beef au jus, 45; extra cut, 75
Stuffed chicken, giblet sauce, 50
Fried soft shell crabs, tartar sauce, 40
Broiled jumbo squab with bacon, 60

September 14.

Root vegetable, 15
Fried croppie, julienne potatoes, 35
Boiled fresh mackerel, olive sauce, 35
Mackinaw trout with bacon, potatoes marie, 35
Sugar cured ham with hot slaw, 35
Larded tenderloin of beef, fresh mushroom sauce, 40
Southern hash with buttered corn, 35
Half squab chicken a la Maryland, 50
Prime ribs of beef au jus, 45; extra cut, 75
Spring lamb, mint sauce, green peas, 45
Curried ox joint a la Madras, 40
Lobster a la Newburg, en cassolette, 45

September 15.

Mock turtle, 20
Broiled bluefish, julienne potatoes, 40
Fried Boston flounders, meuniere, 40
Boiled pike, egg sauce, 40
Boiled corned beef with summer cabbage, 40
Sweetbreads, glace, a la macedoine, 50
Chicken livers, saute, en bordure, 40
Fricassee of veal with mushrooms, 40
Prime ribs of beef au jus, 50; extra cut, 75
Roast young turkey, stuffed, cranberry sauce, 50
Fried frog legs, tartar sauce, 45

September 16.

Cream of green corn, 15
Fried whitefish, breaded, tomato sauce, 35
Wall eyed pike, saute, meuniere, 35
Broiled halibut steak, lemon butter sauce, 35
Short ribs of beef, horseradish sauce, 35
Irish stew with dumplings, 35
Sweetbread croquettes, mushroom sauce, 40
Veal chops, broiled a la Grecque, 40
Prime ribs of beef au jus, 45; extra cut, 75
Young turkey stuffed, cranberry preserves, 45
New tomatoes filled with crab meat, Creole, 40
Creamed chicken a l'Algerienne, 50

September 17.

Ox tail a l'Anglaise, 15
Baked stuffed trout a l'Espagnole, 35
Boiled Newfoundland cod, clam sauce, 35
Fried filleted pickerel, tomato sauce, 35
Smoked tongue with spinach puree, 35
Fricandeau of veal, aux fines herbes, 35
Turkey wings, en tortue, 35
Deviled crabs, tartar sauce, 35
Prime ribs of beef au jus, 45; extra cut, 75
Capon with dressing, truffle sauce, 45
Frog legs, breaded, Italian sauce, 40
Sweetbreads glace a la macedoine, 50

September 18.

Cream of chicken with quenelles, 15
Broiled mackerel, anchovy butter, 35
Salmon steak saute, shrimp sauce, 35
Broiled Delaware shad roe, Allemande sauce, 35
Corned beef with cabbage, 35
Hamburgh steak with tomatoed rice, 35
Frankfurt sausages with sauerkraut, 35
Braised spring lamb a la jardiniere, 40
Prime ribs of beef au jus, 45; extra cut, 75
Virginia ham, champagne sauce, 35
Jellied shrimps with shred lettuce (cold), 50
Squab pot pie, Parisienne, 50

September 19.

Scotch broth with barley, 15
Wisconsin croppie, breaded, aurora sauce, 35
Baked stuffed whitefish, provencale, 35
Broiled lake trout, maitre d'hotel, 35
Leg of Canada mutton, caper sauce, 35
Small tenderloin steak a la macedoine, 45
Sirloin pot roast with dumplings, 35
Chicken saute a la marengo, 45
Prime ribs of beef au jus, 45; extra cut, 75
Veal with dressing, green lima beans, 35
Soft shell crabs, fried, Italian sauce, 45
Braised pork tenderloin, lyonnaise, 40

September 20.

Mock turtle with quenelles, 15
Wall eyed pike a la Genoise, 35
Boiled chicken halibut, parsley butter sauce, 35
Broiled Lake Superior whitefish au naturel, 35
Fowl with salt pork, sauce poulette, 35
Rib of veal a la d'Uxelles, 35
Broiled sweetbreads on toast, green peas in cream, 45
Macaroni with ham a la Toscane, 35
Prime ribs of beef au jus, 45; extra cut, 75
Spring lamb, mint sauce, browned potatoes, 40
Half broiled guinea hen with bacon, julienne potatoes, 60
Fried frog legs, tartar sauce, 40

September 21.

Vegetable, 15
Broiled fresh mackerel, vert pre, 35
Catfish a la Creole, 35
Lake trout breaded, Italian sauce, 35
Leg of lamb, sauce Soubise, 35
Braised veal with corn fritters, 35
Minced turkey cutlets, mushroom sauce, 35
Eggs and Spaghetti au gratin, 35
Prime ribs of beef au jus, 45; extra cut, 75
Half spring chicken, giblet sauce, 50
Shad roe, meuniere, with bacon, 40

September 22.

Cream of tomatoes, 15
Croppies sautes, meuniere, Parisienne potatoes, 35
Halibut steak au gratin, bechamel sauce, 35
Broiled whitefish, maitre d'hotel, 35
New England dinner, 35
Spring lamb pot pie a la Jardiniere, 35
Braised leg of veal, julienne, 35
Filet mignon of beef, aux champignons, 45
Prime ribs of beef au jus, 45; extra cut, 75
Turkey stuffed, cranberry preserves, 45
Hungarian goulash en bordure, stuffed pepper, 40
Fresh frog legs, tartar sauce, 40

September 23.

Mulligatawny, 15
Baked stuffed trout a la Creole, 35
Boiled fresh codfish, egg sauce, 35
Potomac shad saute, roe sauce, 35
Sugar-cured ham with hot slaw, 35
Chicken pie a la Francaise, 40
Fricassee of veal with stuffed mushrooms, 40
Pork tenderloin a la Kingsley, 35
Prime ribs of beef au jus, 45; extra cut, 75
Royal squab with jelly, 60
Broiled shedder crab, lobster butter, 40

September 24.

Poultry broth with noodles, 15
Broiled fresh mackerel, green gooseberry sauce, 40
Fried halibut steak, brown butter, special potato, 35
Boston flounder a la Mornay, 35
Smoked tongue with new spinach, 35
Breast of chicken a la Fellows, 50
Larded sirloin of beef a la chipolata, 40
Turkey croquettes with French beans, 35
Prime ribs of beef au jus, 45; extra cut, 75
Saddle of lamb, mint sauce, browned potatoes, 45
Paprika pork chops, fried egg plant, 40
Soft shell crabs a la meuniere (2), 40

September 25.

Puree Mongole, 15
Consomme d'Italie, 15
Catfish saute, with tomatoes, 35
Boiled salmon, hollandaise sauce, 35
Smoked Lake Geneva cisco, lemon butter, 35
Short ribs of beef with horseradish, 35
Southern hash with peppers, 40
Braised leg of mutton a la Bretonne, 35
Lamb fries breaded, Italian sauce, 35
Prime ribs of beef au jus, 45; extra cut, 75
Stuffed turkey, cranberry sauce, 45
Salpicon of lobster in shell, 75
Brochette of chicken livers, 40

September 26.

Giblet soup, 15
Consomme royal, 15
Newfoundland codfish, boiled, parsley butter sauce, 35
Chinook salmon, grilled, potato croquettes, 35
Planked shad with roe, vert-pre, 45
Leg of mutton a l'Anglaise, 35
Curried pinions of fowl with rice, 35
Old settlers' corned beef hash, 35
Fried chicken a la Maryland, 50
Prime ribs of beef au jus, 45; extra cut, 75
Veal with peanut ham, dressing, 35
Boned turkey, chilled tomato essence, asparagus points, 60
Crab flakes a la Newburg, 50

September 27.

Consomme julienne, 15
Mock turtle, 15
Broiled Delaware shad, ravigote butter, 40
Baked trout, fines-herbes sauce, 35
Braised pike, Genoise sauce, 35
Salt pork with spinach puree, 35
Shoulder of veal a la Grecque, 35
Pork tenderloin saute, Lyonnaise, 35
Mutton cutlets a la macedoine, 40
Prime ribs of beef au jus, 45; extra cut, 75
Young turkey stuffed, cranberry preserves, 45
Calf's brains au beurre noisette, 40
Royal squabs, barde, a l'orange, 60

September 28.

Tomato with rice, 15
Codfish steak, club style, 35
Lake Superior whitefish, breaded, Italienne, 35
Fresh mackerel saute, Colbert sauce, 35
Chicken with bacon, cream sauce, 40
Tournedos of tenderloin, champignons, 40
Sweetbreads and fresh mushrooms a la King, 45
Half green lobster, grilled, chili sauce, 45
Prime ribs of beef au jus, 45; extra cut, 75
Virginia ham, champagne sauce, browned Bermuda potatoes, 45
Broiled guinea chicken (half) with bacon, chip potatoes, 60
Weiner roast braten, potato pancakes, 45

September 29.

Clear vegetable, 15
Broiled fresh mackerel, lemon butter, 35
Planked Delaware shad en bordure, 40
Brook trout with bacon (2), 40
Ox tongue with Parisienne vegetables, 35
Turkey croquettes, Italian sauce, 35
Filet mignon of beef a la Cheron, 45
Rib of veal, grilled, stuffed tomato, 35
Prime ribs of beef au jus, 45; extra cut, 75
Spring lamb, mint jelly, 35
Green turtle steak a l'epicure, 60
Lamb cutlet saute, jardiniere, 40

Suggestions for Specials for a Day.

In my work as chef and steward I have found that to put an appetising dish on the card in large type at a popular price, and to head this dish "SPECIAL FOR TO-DAY," has proved a big winner for the house, saving particularly on the joints that cost so much. The following specials have, each and all, proved particularly good sellers. Each one has been worked out by the author to a practical certainty. The explanation of the dish, printed below the name of the dish, is printed on the bill of fare as printed herewith, and this feature has tended to increase the sales.

SPECIAL THIS DAY

CHICKEN CHILI CON CARNE 35c

CHICKEN CUT IN PIECES, FRIED, THEN STEWED IN MEXICAN STYLE, SERVED WITH (BAYO) BEANS

GIBLET PIE, A LA SAM WARD 35c

TENDER STEWED GIBLETS, GREEN PEPPERS, MUSHROOMS, EGGS, WINE AND PARSLEY

FRICASSEE OF POULTRY WINGS, PRINCESSE 35c

THE WINGS ARE STEWED TENDER IN SAUCE OF CREAM AND EGG YOLKS, SERVED ON RICE; AND GARNISHED WITH GREEN PEAS

OMELET HONGROISE 35c

SEASONED WITH PAPRIKA, FRIED HAM, ONIONS, RICH CREAM SAUCE POURED AROUND IT

ROBIN POT PIE, PARISIENNE 40c

TWO ROBINS COOKED IN A RICH BROWN SAUCE, WITH SMALL BALLS OF VEGETABLES, MUSHROOMS, AND A DUMPLING

BENGAL STEW OF CHICKEN 45c

CHICKEN JOINTED AND FRIED, THEN SIMMERED IN CONSOMME WITH CHUTNEY AND GREEN PEPPERS, SERVED WITH A MOLD OF SAFFRONED RICE

BIRDS NEST TOMATOES 40c

TOMATOES HOLLOWED OUT, SPREAD WITH CHICKEN FORCEMEAT, CREAMED SPINACH, POACHED EGG IN EACH

GRILLED RUMP STEAK, A LA CARLING 35c

PRIME STEAK BROILED, SAUCE OF ONIONS, PEPPERS, MUSHROOMS AND WINE

PLANKED SADDLE OF LAMB, A LA GODARD 40c

LAMB CHOPS, NATURAL SAUCE, GARNISHED WITH ROOSTER FRIES, SWEETBREADS AND MUSHROOMS

SHIRRED EGG, ROSSINI 35c

EGGS DRESSED IN A BORDER OF CHICKEN LIVERS AND MUSHROOMS

SMALL TENDRLOIN STEAK, A LA STANLEY 40c

STEAK BROILED, SERVED GARNISHED WITH RICE MIXED WITH HORSERADISH, FRIED BANANA, SAUCE ALBERT

THE MONROE STEAK 40c

FINELY CHOPPED BEEF, NEW TOMATOES, BREAD CRUMBS, EGGS AND SEASONING MADE INTO STEAKS, FRIED, SERVED WITH SWEET PEPPERS IN GRAVY, AND SLICED TOMATOES

HAM ROLL, A LA DR. LIVINGSTON 40c

SLICE OF COUNTRY HAM, SEASONED, SPREAD WITH SLICED BANANAS, ROLLED, BAKED, SERVED WITH STANLEY SAUCE

SOUTHERN HASH, ON TOAST 40c

ROAST BEEF, SWEET POTATO, NEW POTATO, GREEN AND RED PEPPER, ONION, ALL CUT IN SQUARES AND STEWED DOWN IN RICH GRAVY WITH TOMATOES

TENDERLOIN STEAK, A LA FRANCAISE 40c

STEAK BROILED, GLAZED, SERVED WITH POTATO BALLS AND LEMON PARSLEY BUTTER

FRICANDEAU OF VEAL, ROMAINE 35c

A LEG OF VEAL STUDDED WITH BACON, BRAISED WITH HERBS AND VEGETABLES, SERVED WITH TOMATOED MACARONI

CHICKEN FRICASSEE WITH BISCUIT 40c

CHICKEN STEWED WITH MUSHROOMS IN A RICH CREAM SAUCE

TENDERLOIN STEAK, A LA CARLING 45c

BROILED TENDERLOIN STEAK, SAUCE OF PEPPERS, ONIONS, MUSHROOMS AND TOMATOES IN MADERIA WINE SAUCE

TOMATOED HAMBURGHER, ITALIENNE 35c

MINCED FRESH BEEF, WITH TOMATOES AND ONIONS, FORMED INTO STEAKS AND BROILED, SERVED WITH ITALIAN SAUCE

BRAISED SIRLOIN OF BEEF, A LA RECHILIEU 40c

SIRLOIN BRAISED, SERVED WITH GLAZED ONIONS, SAVORY CROQUETTES, WINE GRAVY

OMELET, A LA JOHN D'ORSAY 40c

OMELET CONTAINING LAMB KIDNEYS AND BACON IN RICH CREAM SAUCE, SERVED GARNISHED WITH FRIED HAM IN SPANISH SAUCE

FILLET OF BEEF, A LA CHICAGO CLUB 45c

TENDERLOIN STEAK BROILED, SERVED WITH OX MARROW, MUSHROOMS AND BEARNAISE SAUCE

DOMESTIC DUCK, A LA CHASSEUR, HUNTER'S SAUCE 45c

DUCK IS ROASTED, THE LIVERS MADE INTO SAUCE, SERVED WITH TURNIPS FILLED WITH PEAS

SUMMER SQUASH, A LA FERMIERE 35c

SMALL WHOLE SQUASH, STEAMED, HOLLOWED OUT, FILLED WITH A FORCEMEAT OF VEAL, MUSHROOMS, HERBS AND WINE, THEN BAKED AND GLAZED

SPECIAL FARMHOUSE STEAK, A LA FELLOWS 40c

THICK SIRLOIN, BROILED, SERVED WITH ONIONS, MUSHROOMS AND GRILLED TOMATOES

PHILADELPHIA SQUAB, A LA CHIPOLATA 60c

A BROILED YOUNG PIGEON, SERVED ON TOAST, WITH A SAUCE OF SAUSAGE BALLS, SMALL VEGETABLES, MUSHROOMS, WINE, HERBS AND BACON

BRAISED CHICKEN, A LA GENOISE 40c

HENS CUT UP AND STEWED TENDER WITH VEGETABLES, HERBS AND MADEIRA WINE, SERVED WITH MACARONI MIXED WITH CHEESE AND PARSLEY

CHICKEN GIBLETS, A LA FLORENTINE 35c

HEARTS, LIVERS, GIZZARD MEAT, AND WINGS, EACH COOKED SEPERATELY IN APPROPRIATE SAUCE, SERVED WITH POTATO CROQUETTES

SPRING CHICKEN FRICASSEE, A LA PASCALINE 40c

HALF CHICKEN STEWED IN RICH WHITE MUSHROOM SAUCE, ETC.

TOP SIRLOIN STEAK, OLD MADRID 45c

SMALL SIRLOIN STEAKS FRIED IN OLIVE OIL, THEN SIMMERED WITH TOMATOES, SPANISH PEPPERS AND ONIONS

FRICASSEE OF CHICKEN, ROBERT BURNS 50c

CHICKENS IN SAUCE, MUSHROOMS, SCOTCH DUMPLINGS-(EQUAL PARTS OF FLOUR AND OATMEAL, EGG YOLKS, BUTTER, BAKING POWDER, MELTED BUTTER AND WATER)

POACHED EGGS, A LA STATESMAN 40c

EGGS POACHED IN MILK, ON DISH, COVERED WITH BECHAMEL, STREWN WITH PARMESAN, BROWNED, GARNISHED WITH MINCED BRAINS IN BROWN BUTTER

SQUIRREL WITH APPLES, A LA FELLOWS 45c

BARBECUE THE SQUIRREL, ADD DICED BACON, SLICED APPLES SMALL BROWNED ONIONS, CLARET WINE, GARLIC, SAGE, SIMMER ONE-HALF HOUR, SERVE GARNISHED WITH FRIED APPLE RINGS

PLANTATION SAUSAGE CAKES 35c

MIX INTO SAUSAGE MEAT, SAUTEED GREEN PEPPERS, GARLIC, EGGS AND BREAD CRUMBS, BOIL TOMATO SAUCE WITH MINCED PICALILI, SERVE SAUCE UNDER THE SAUSAGE CAKES.

TURKEY CUTLETS A LA FELLOWS 45c

DICED TURKEY, SPANISH PEPPERS AND MUSHROOMS, MADE INTO CROQUETTE MIXTURE, SHAPED INTO CUTLETS, SERVED WITH EQUAL PARTS OF TOMATO AND BROWN SAUCE BOILED TOGETHER, CONTAINING SLICED MUSHROOMS, SHALLOTS, RED PEPPERS AND OLIVES.

CHICKEN WITH PANCAKES, SOUTHERN STYLE 45c

QUARTERED CHICKEN FRIED, SAUCE MADE IN PAN WITH MILK, CHICKEN DIPPED IN SAUCE, ROLLED IN PANCAKE SERVED WITH STRIPS OF BACON ON TOP AND MORE SAUCE UNDER.

BRAISED CHICKEN A LA GENOISE 40c

WARDEN POT PIE, GERMAN STYLE 40c

MIXED GAME, ALLEMANDE SAUCE, CARAWAY SEED FLAVOR.

HALF FRIED CHICKEN WITH RICE AND OKRAS 40c

BROILED RED BREASTED SNIPE ON TOAST (3) 50c

INDIVIDUAL (WHOLE) SPRING CHICKEN PIE 50c

HALF SPRING CHICKEN, PLANKED, PARISEINNE 50c

HALF DUCKLING, BONED AND ROASTED, ORANGE SAUCE 45c

COUNTRY HAM GRILLED WITH TOMATOES 35c

BROILED HAMBURGHER ROLL, TOMATOED NAVY BEANS 35c

OLD FASHIONED CORNED BEEF HASH WITH EGG 35c

MUTTON CUTLET FRIED, KIDNEY GRAVY, STUFFED TOMATO 45c

INDIVIDUAL SQUAB PIE IN TURTLE SAUCE 50c

BROILED TENDERLOIN STEAK, BARBECUE GRAVY 40c

BARBECUED SQUIRREL, WITH SOUTHERN DUMPLINGS 45c

THE FOLLOWING TWENTY MENUS FOR A

Business Men's Luncheon

Price, according to city and location, to be 35c to 50c.

Can be used in either dual plan, European plan, or American plan hotels; clubs, cafes or on steamsboats, with equal success.

It will be seen that all foods are easily obtainable, and that each bill is entirely different in its dishes, for the whole twenty days The bills can be changed daily and indefinitely by a careful study of the writer's works, entitled: "The Culinary Handbook," ($) and "A Selection of Dishes" ($).

Business Men's Luncheon 50c.

FROM 12 TO 2 P. M.

Vegetable Soup
or
Consomme en Tasse

Sweet Gherkins Olives

Boiled Mackinaw Trout, Oyster Sauce
Potatoes Marie

Curried Chicken Wings with Rice
or
Small Rump Steak, a la Creole
Fried Salt Pork, Corn Fritters, Cream Gravy

Roast Leg of Mutton, Currant Jelly

Baked Sweet Potatoes Boiled Potatoes
Steamed Rice Stringless Beans

Celery Mayonnaise

Cream of Wheat Pudding with Cream
Chocolate Eclairs
Lemon Ice Cream
Assorted Cakes

American Cheese Saltine Crackers
Tea Coffee Milk

† † †

Beef a l' Anglaise
or
Consomme en Tasse

Olives Mixed Pickles

Broiled Whitefish, Lemon Butter
Long Branch Potatoes

Roast Leg of Lamb
or
Fried Frog Legs, Tartar Sauce
Apple Fritters, Rum Sauce

Steamed or Mashed Potatoes
Sugar Corn Onions in Cream

Tapioca Custard Pudding, Cream Sauce
Vanilla Ice Cream
Assorted Cake

American Cheese Saltine Wafers
Tea Coffee Buttermilk

† † †

Lobster, a l' Americaine
or
Consomme en Tasse

Queen Olives C. & B. Chow Chow

Fried Boston Smelts, Tartar Sauce
Saratoga Chips

Cutlet Milanaise, Curry Sauce
or
Creamed Salt Codfish on Toast
Banana Fritters, Glace

Boiled Fresh Beef with Horseradish

Baked Potatoes Boiled Potatoes
Rutabagas String Beans

Salmon Salad

Shredded Wheat Pudding, Lemon Cream Sauce
Frozen Milk Punch
Assorted Cakes

Neufchatel Cheese Saltine Crackers
Tea Coffee Milk

† † †

Cream of Bermuda Onions
or
Tomato Bouillon

Gherkins Mixed Pickles

Fried Trout, Anchovy Sauce
Julienne Potatoes

Boiled Ham with Cabbage
Tripe a la Creole
or
Hungarian Goulash with Spaghetti

Mashed Potatoes Asparagus

Baked Indian Pudding with Cream
Lemon Ice Cream
Assorted Cake

Tea Coffee Milk

Chicken with Rice
or
Beef Bouillon

Chow Chow Mixed Pickles
Boiled Pickerel, Parsley Sauce
Potatoes Anglaise

Roast Veal with Dressing
Sweetbreads with Mushrooms, en Caisse
or
Paprika Pork Chops
or
Apricots a la Richelieu

Mashed Potatoes Spinach

Shredded Wheat Pudding, Lemon Cream Sauce
Walnut Ice Cream
American Cheese Saltine Wafers
Assorted Cake
Tea Coffee Milk

† † †

Puree of Split Peas, Croutons
or
Consomme, a la Talma

Queen Olives Sweet Gherkins

Baked Whitefish, au Gratin
Radishes Potatoes Julienne

Croquettes of Lamb Fries, aux Cepes
or
Mutton Stew with Dumplings, Home Style
Frankforts with Sauerkraut

Roast Loin of Pork, Sage and Onion Dressing

Baked Potatoes Mashed Potatoes
Steamed Rice Stewed Tomatoes

Lobster Salad

Baked Cocoanut Custard, Lemon Sauce
Apricot Pie
Walnut Ice Cream
Assorted Cakes
Neufchatel Cheese Graham Wafers
Tea Coffee Milk

† † †

Oyster Stew
or
Consomme en Tasse

Mixed Pickles Chow Chow

Boiled Pickerel, Egg Sauce
Potatoes Anglaise

Stewed Fillets of Pork with Sauerkraut
or
Fried Honeycomb Tripe, Onion Sauce
Macaroni and Cheese, a l' Italienne
Roast Veal with Dressing, Tomato Sauce

Stewed in Cream Potatoes Mashed Potatoes
Steamed Rice Sugar Corn

Shredded Wheat Pudding, Lemon Cream Sauce
Pineapple Sherbet
Assorted Cakes

American Cheese Saltine Wafers

Tea Coffee Milk

† † †

Cream of Celery
or
Consomme Royale

Olives Salted Peanuts

Fried Whitefish, a la Meuniere
Potatoes Gastronome

Short Ribs of Beef, Braised, Fermiere
or
Chicken Livers Saute, au Rissoto
Italian Spaghetti Cake, Orange Sauce

Roast Breast of Veal, Stuffed, Tomato Sauce

Potatoes Creamed String Beans

Baked Farina Pudding, with Cream
Frozen Orange Custard
Assorted Cake
Tea Coffee

† † †

Tomato, with Rice
or
Consomme en Tasse

Olives Mixed Pickles

Broiled Mackerel, Maitre d'Hotel
Saratoga Chips

Individual Pie of Turkey Giblets
or
Pork Chops, Saute, with Fried Onions
Banana Fritters, Wine Sauce

Roast Veal, with Dressing, Pan Gravy

Steamed Potatoes Hashed Browned Potatoes
Green Peas Stewed Tomatoes

Salmon Salad

Baked Rice Pudding, with Cream
Chocolate Ice Cream
Assorted Cakes

Edam Cheese Saltine Crackers
Tea Coffee Milk

Cream of Sweet Corn
or
Consomme en Tasse

Mixed Pickles India Relish

Fried Pickerel, Tomato Sauce
Long Branch Potatoes

Chicken Croquettes with Peas
or
Corned Beef Hash with Egg
Bananas, en Compote

Roast Sugar Cured Ham, Champagne Sauce

German Potato Salad

Steamed Potatoes Baked Potatoes
Succotash Fresh Spinach

Baked Farina Pudding with Cream
Vanilla Ice Cream
Assorted Cakes

American and Edam Cheese
Saltine Crackers Graham Wafers

Tea Coffee Milk

† † †

Giblet Soup
or
Consomme en Tasse

Dill Pickles Queen Olives

Baked Mackinaw Trout, a la Creole
Potatoes Duchesse

Roast Loin of Pork, Sage and Onion Dressing
or
Old Settlers Corned Beef Hash
Pineapple Fritters, Glace

Braised Leg of Mutton, a la Bretonne
Lyonnaise and Steamed Potatoes
Hominy Fritters Garden Peas

Sweet Potato Salad

Grape Nut Pudding with Cream
Pumpkin Pie
Chocolate Ice Cream
Assorted Cakes

American Cheese Saratoga Flakes
Tea Coffee Milk Buttermilk

† † †

Cream of Cauliflower
or
Consomme en Tasse

Sweet Gherkins Pickled Onions

Fried Boston Smelts, Tartar Sauce
Julienne Potatoes

Lobster, a la Newburg
or
Pork Chops, Saute, French Lima Beans
Fruit Cobbler, Wine Sauce

Roast Sirloin of Beef, au Jus

Browned Sweet Potatoes Creamed Potatoes

Shrimp Salad

Baked Indian Pudding with Cream
Vanilla Ice Cream
Assorted Cakes

American Cheese Saratoga Flakes
Tea Coffee Milk Buttermilk

† † †

Mock Turtle, Anglaise
or
Consomme en Tasse

Olives India Relish

Boiled Chicken Halibut, Anchovy Sauce
Celery Parisienne Potatoes

Spring Lamb Hash with Green Peppers
or
Roast Loin of Pork, Apple Sauce
Peach Fritters, Almond Sauce

Asparagus and Salmon Salad

Au Gratin Potatoes Steamed Potatoes
Hot Slaw Squash

Hot Mince Pie
Chocolate Ice Cream Assorted Cakes

Edam Cheese Saltine Crackers
Tea Coffee Milk

† † †

Cream of Lima Beans
or
Consomme en Tasse

Queen Olives Sweet Gherkins

Fried Pickerel, Tomato Sauce
Saratoga Chips

Weisbaden Goulash with Noodles
or
Chicken Croquettes with Peas
Peach Fritters, Wine Sauce

Braised Rump of Beef with Macaroni

Browned Potatoes Mashed Potatoes
String Beans Steamed Hominy

Salade Mariniere

Tapioca Custard Pudding, Cream Sauce
Apple Pie
Strawberry Ice Cream
Assorted Cakes

American Cheese Saltine Crackers
Tea Coffee Milk Buttermilk

Puree Jackson
or
Consomme en Tasse

Sweet Gherkins Queen Olives

Fried Pickerel, Tomato Sauce
Potatoes Reitz

Veal and Oyster Pie, Francaise
or
Broiled Pigs Feet, Piquante Sauce
Ramekins, a l' Italienne

Baked and Steamed Potatoes
Creamed Parsnips Succotash

Salade, a la Russe

Bread and Butter Pudding, Lemon Sauce
Red Cherry Pie
Vanilla Ice Cream
Assorted Cakes

American Cheese Saltine Crackers
Tea Coffee Milk

† † †

Beef a l' Anglaise
or
Consomme en Tasse

Queen Olives Mixed Pickles

Fried Halibut, Tomato Sauce
Saratoga Chips

Devilled Crabs in Shell, Cold Slaw
or
Southern Hash, Corn Fritters
Raspberry Fritters, Fruit Sauce

Roast Leg of Veal, Spanish Sauce

German Potato Salad

Creamed Potatoes Mashed Potatoes
Carrots and Peas

Bread and Butter Pudding, Lemon Sauce
Cocoanut Pie
Coffee Ice Cream
Assorted Cakes

American Cheese Saltine Crackers
Tea Coffee Milk

† † †

Mulligatawny
or
Consomme en Tasse

Sweet Gherkins Olives

Broiled Fresh Mackerel, Maitre D'Hotel
Radishes Chip Potatoes

Panned Count Oysters on Toast
or
Frankfurters with Sauerkraut
Pear Fritters, Glace

Roast Loin of Pork, Apple Sauce
German Fried Potatoes Boiled Potatoes
Spiced Beets Creamed Lima Beans

Jardiniere Salad

Sago Custard Pudding with Cream
Walnut Ice Cream
Assorted Cakes

Edam Cheese Saltine Crackers
Tea Coffee Milk Buttermilk

‡ ‡ ‡

Scotch Mutton Broth
or
Consomme aux Nouilles

Chow Chow Mixed Pickles
Boiled Halibut, Egg Sauce

Roast Pork, Apple Sauce
or
Fricassee of Veal with Mushrooms
Banana Fritters, Glace

Boiled Potatoes Stringless Beans

Bread and Butter Pudding, Lemon Sauce
Coffee Ice Cream
Assorted Cake
Coffee Tea

‡ ‡ ‡

Chicken Broth with Rice
Olives Sweet Mixed Pickles

Fillet of Sole, Aurora Sauce
Potatoes Anglaise

Salt Pork with Fried Apples
or
Oysters a la Dauphine
Pot Roast of Beef with Noodles

Boiled Ox Heart, Horseradish Sauce

Hashed Browned Potatoes Boiled Potatoes
Stewed Tomatoes Spinach

Sago Custard Pudding, Cream Sauce
Almond Sherbet
Assorted Cakes

American Chesse Saltine Crackers
Tea Coffee Milk

‡ ‡ ‡

Pot au Feu
or
Consomme Julienne

Olives Sweet Pickles

Boiled Pickerel, Egg Sauce
Boiled Parisienne Potatoes

Roast Loin of Pork, with Apple Sauce
or
Paprika Lamb Chops, Hungarian
or
Braised Ox Tails, Jardiniere
Individual Pork and Beans

Mashed Potatoes Browned Sweet Potatoes

Graham Bread Pudding, Lemon Sauce
Vanilla Ice Cream
Assorted Cake
Tea Coffee

A Dissertation on the Bill of Fare Maker versus the Waiter and the Tipping System.

The great number of people who from many causes have their food served them by waiters in restaurants, etc., often have a great desire to register a kick t he waiter for his service, but refrain with the inward thought of, It will do no good; oh! what's the use.

In the higher class restaurants and hotels where the kitchen crews are generally all foreigners, and the waiters also, it is next to impossible to obtain a bill of fare fitted for the American traveling public, or for the business man who cannot get home, or the flat dweller who wishes to entertain, or the pater familias, who thinks to give family and friends a treat, or to get plain food cooked and served with plain civility.

The bill of fare is handed you by the waiter. You order from it, and give the waiter instructions as to the way you wish it cooked and served. If the waiter sizes you up as a good TIP, you may get your desires. If he thinks otherwise, you may even, before he takes the order to the kitchen, be told, We are out of this or that to day; and you inwardly register a kick about the bill of fare and its maker.

Or, again, you may order three or four articles such as oysters, celery, salad and chicken. You like to eat your salad with your oysters. The waiter serves you with the oysters, and brings the salad with or without the chicken. Your right is to register a kick; but if you do, and are not a good tipper, you will find the bill of fare, according to that waiter, has run out of spring chicken, but that he has cold ckicken or a guinea chick. You call the head waiter or captain and register your kick. He is in league with the side waiter, speaks nicely to you and says he will see about it; goes to the kitchen, or out of sight, stays a few minutes, comes back and says he is very sorry, etc. And, as you are then real sore, you denounce the bill of fare and its maker.

The waiter with his service can upset any bill of fare ever made.

If you want your gumbo strained, he will forget it. If you wish soft eggs in any way, you will get medium. If you want lamb chops rare, you will get them well done. If you want coffee without sugar, he is sure to have put a piece in your cup before you can have reiterated your remark. If you ask him to bring you so and so, he will misunderstand you. ALL unless you are a good tipper.

When you register a kick you are a marked man; each waiter points out his kickers to the other waiters. Then the captain forgets to seat you. You wait for a waiter, but he is not waiting for you! He hands you a bill of fare, then lets you read it while he waits on somebody else. He then takes your order. It is dished up well, and well cooked, may be from a bill of fare well made; but your order is at the bottom of his tray; the tipper's order is on top; the tipper is served first. Yours is now half cold, the sauces have soaked the meat, etc., the hashed browned potatoes are flattened and spread out over the dish; the decoration of the salad is mussed. Then your digestive apparatus is thrown out of order, and you register another kick, to get worse service next time.

You may send the whole order back and leave the house, registering a very strong kick at the office; but it does you little good—unless you tip, and, to the foreign waiters, tip liberally. The waiter can spoil your temper and spoil all you ordered from the finest bill of fare ever composed.

Many who read this may say, How foolish! I can get always everything I want. Of course, many get what they want, when and how they want it. BUT THEY ARE GOOD TIPPERS, from whom the waiters will stand anything.

* * *

Now for some popular dishes classified: There are hundreds of Soups and Consommes with their attending garnitures. In the American plan hotel you can place them all on the bill of fare and they will be called for by some to try them. The same may be said of the different forms of Fish Cookery and their sauces and accompanying potatoes; the same with the multitudinous entrees; these are all useful for the American plan hotel, and for those who serve a table d'hote, or luncheon, banquet, or other form of party at a fixed price.

But when it comes down to modern business methods of supplying the patron with a selection of dishes on the bill of fare which will SELL, and which has to be paid for each by each, and the check raises to quench the desires of the stomach, as well as the contents of the purse, then, from one end of the country to the other, we can practically call the number of Soups on twice our fingers; our Fish dishes the same; the Releve or boiled meats on two hands; our Roasts yet smaller. With Entrees we have a larger scope, but about 150 or so will cover all that the up-to-date restaurant, club and catering establishments *are now using*.

Now let us see what they are:

First, SOUPS.

Second, FISH.

Third, RELEVE or BOILED MEATS.

Fourth, ENTREES with their garnitures and sauces.

Fifth, ROASTS and GAME.

And here let me say, that in many years' experience, I have latterly found, that if you have printed under the Entree in small type, its component parts, relative to the sauces and garniture, the chances are greatly in your favor that you will sell many more entrees than if unexplained. For the people who eat in public places to-day, *do not* understand the sauces and garnitures, and so pass them by for the plain roasts, etc., which cost the proprietor big money.

You will have seen under a previous heading—"Specia's for the Day" what I am pointing at. I shall in the following dishes which I call POPULAR explain the composition of each in plain English, THE LANGUAGE OF OUR COUNTRY. The Country that gives us our bread and butter; in other words our Salaries; and should like to see hotels and restaurants everywhere follow the idea, fully believing from practical daily experience, that the patronage will appreciate it, and our proprietors reap the benefit of our energies; and thus us white coated and capped boys will be recognized as artists in our line, equally as the wigged judge, the immaculate doctor, the surpliced minister, the lawyer and other professions whom we feed, but who look upon us still as, *Only a Cook*. If we Study the Stomach and feed it right, the doctor will have less to do.

POPULAR SOUPS—In Demand

Puree of Tomatoes.
Tomato with Rice.
Essence of Tomatoes (served in cups).
Cream of Tomatoes.
Tomato and Peas Puree with Vegetables (puree Mongole).
Chicken Broth with Rice.
Chicken with Noodles.
Chicken Mulligatawny.
Cream of Chicken.
Chicken Giblet (with rice or barley).
Essence of Chicken (served in cups).
Chicken Gumbo (thick or strained).
Cream of Celery.
Cream of Green Corn.
Cream of New Asparagus.
Cream of Cauliflower.
Cream of Sweetbreads.
Cream of Oysters.
Scotch Mutton Broth.
English Beef Broth.
Clam Broth (served in cups).
Turkey Broth with Rice (or peas).
Mock Turtle (thick or strained).
Green Turtle (thick or clear).
Oxtail (thick or clear).
Spring Vegetable.
Puree of Split Peas with Celery.
Navy Bean, Home Style.
Puree of Green Peas (St. Germaine).
Puree of Rice with Chicken.
Clam Chowder.
Julienne.
Consomme (plain or garnished).

POPULAR FISH—and Demand of Cooking

Black Bass, Split and Broiled.
Black Bass, Split and Fried in Corn Meal.
Individual Bass, Broiled Whole with Bacon
Brook Trout, Meuniere (rolled in flour and fried in butter).
Broiled Spanish Mackerel, chip potatoes.
Broiled or Fried Fresh Mackerel.
Boiled or Broiled Salt Mackerel, Boiled Potato.
Broiled Blue Fish, Anchovy Butter.
Boiled Fresh Codfish, Sauce Hollandaise.
Fried or Broiled Codfish Steak.
Salted Codfish Balls with Bacon, Cream Sauce.
Fried Soft Shell Crabs, Tartar Sauce.
Crab Flakes, Newburgh.
Fillet of Sole in White Wine, (au vin blanc).
Fried Fillet of Sole, Tomato Sauce.
Finnan Haddie, Broiled, Drawn Butter.
Fried or Broiled Halibut Steak.
Fried Perch with Bacon, Saratoga Chips.
Broiled Salmon Steak, Maitre d'Hotel.
Salmon Trout, Fried or Broiled.
Smelts, Fried, Tartar Sauce.
Jumbo Smelts, Split and Broiled.
Shad Roe with Bacon, Tartar Sauce.
Broiled Shad, Maitre d'Hotel.
Planked Shad, O'Brien bordure.
Broiled Pompano, Lemon Butter.
Whitefish, Fried, Broiled or Planked.
Sea Trout, Fried or Broiled.

[When a fish is Filleted to Fry, it is called "Fillet of," North of the Ohio. But is called "Tenderloin of," South of the Ohio. Example —Tenderloin of Trout, Tartar Sauce,—a dish in demand everywhere in the Southern states.]

POPULAR BOILED MEATS

Boiled Ham Hocks with Cabbage.
Boiled New England Dinner.
Boiled Jowl and Turnip Greens.
Boiled Corned Beef and Cabbage.
Boiled Chicken and Salt Pork.
Boiled Shortribs with Vegetables and Horseradish.
Boiled Turkey with Oyster Sauce.
Boiled Tongue and Bacon with Spinach.
Boiled leg of Mutton, Caper Sauce.
Boiled Spareribs with Sauer Kraut.

POPULAR ROASTS

Prime Cut of Roast Beef, Dish Gravy.
Roast Stuffed Turkey, Cranberry Sauce.
Roast Young Chicken, Giblet Sauce.
Roast Domestic Duck, Apple Sauce.
Roast Lamb, Mint Sauce, Green Peas.
Roast Shoat with Candied Yams.
Roast Loin of Pork, Apple Sauce.
Roast Goose with Sage and Onions.
Roast Ham, Champagne Sauce.
Roast Tenderloin of Beef, Mushroom Sauce.
Roast Venison, Red Currant Jelly.

NOTE.—I have not included Veal or Mutton in Popular Roasts.

POPULAR ENTREES for RESTAURANTS.

Beef.

German Pot Roast with Home-made noodles.
Braised Sirloin of Beef with Stuffed Tomato.
Broiled Hamburgh Steak, Tomatoed Navy Beans.
Glazed Shortribs of Beef, with Vegetables.
Beef a la Mode, Potato Croquettes.
Larded Tenderloin of Beef with Mushrooms.
Smoked Beef with Spinach and Poached Egg.
Hungarian Goulash with Spaghetti.
(A Rich Beef Stew seasoned with Paprika.)
Small Tenderloin Steak Broiled, Green Peas.
Tenderloin of Beef, with Stuffed Green Pepper.
Beefsteak and Fresh Mushroom Pie.
Devilled Roast Beef with Oysters.
(Finger lengths of seasoned Roast Beef on Toast, with Broiled Oysters.)
Roast Beef Hash, Browned, Fried Egg.
Braised Ox Tails with Vegetables.

Chicken.

Chicken Pot Pie, Family Style.
Half Fried Chicken, Corn Fritter, Cream Gravy.
Spring Chicken Unjointed & Fried, Country Style.
Half Broiled Chicken with Bacon on Toast.
Smothered Young Chicken, Fried Hominy.
Baked Chicken Pie, Home Style.
Spanish Stewed Chicken.
Fricassee of Chicken with Mushrooms.
Stewed Chicken with Rice, Creole.
Supreme of Chicken with Truffles.
Chicken, Fried, Maryland Style.
(Chicken breaded, Fried with Bacon, served with it, Corn Fritters, Cream Sauce made in pan.)
Stewed Chicken with Dumplings.
Chicken Patties, Minced Mushroom Sauce.
Fried Breast of Chicken with Corn Fritter.
Chicken Hash with Peppers, Poached Egg.
Chicken Livers with Mushrooms on Toast.
Philadelphia Capon with Mushrooms & Truffles.

Duck.

Braised Domestic Duck with Sauerkraut.
Salmis of Duck with Olives.
Broiled Spring Duckling, Creamed Green Peas.
Fried Duckling, Orange S'ce, Spring Watercress.
Broiled Wild Duck, Fried Hominy, Currant Jelly.

Guineas.

Smothered Guinea Hen, with Mushrooms.
Broiled Squab Guinea Hen with Bacon.

Lamb.

Baked Breast of Lamb, with Stuffed Tomato.
Spring Lamb Pot Pie.
Irish Stew, Dublin Style.
Roast Ribs of Lamb, Green Peas.
Lamb Cutlets, Fried, Mint Jelly.
Lamb Stew with Spring Vegetables.
Lamb Fries Breaded, Tomato Sauce.
Broiled Lamb Fries on Toast, Tartar Sauce.
Lamb Chops Sautes with Buttered Corn.

Oysters.

Creamed Oysters on Toast.
Oyster Patties.
Scalloped Oysters.
Broiled Oysters, Celery Sauce.

Partridge, Etc.

Broiled Young Partridge with Bacon.
Breast of Partridge with Fresh Mushrooms.
Broiled Pheasant, Game Sauce.
Braised Pheasant with Glazed Sweetbreads.

Pork.

Pork Chops with Fried Tomatoes.
Broiled Pork Tenderloin, Grilled Sweet Potato
Barbecued Shoat.
Smothered Backbone, Country Style.
Pork Spareribs with Fried Apples.
Pork Spareribs Boiled with Sauerkraut.

Quail on Toast with Watercress.

Rabbit.

Broiled Young Rabbit with Bacon.
Hausen Pfeffer: German Rabbit Stew.
Fried Legs of Rabbit, Tomato Sauce.
Smothered Rabbit, Country Style.
Individual Rabbit Pie.

Sweetbreads.

Broiled Sweetbreads on Toast with Bacon.
Glazed Sweetbreads with French Peas.
Fried Sweetbreads in Crumbs, Mushroom Sauce.
Lamb Sweetbreads Saute in Brown Butter.
Sweetbreads Larded and Braised, Macedoine.

Terrapin, Maryland Style.

Tripe.

Honeycomb Tripe Fried in Batter, Tomato S'ce.
Tripe Stewed in Creole Sauce.
Stewed Tripe with Onions.

Turkey.

Broiled Spring Turkey with Fresh Mushrooms.
Smothered Spring Turkey, Rice Timbale.
Turkey Hash with Peppers, Poached Egg.
Fricassee of Turkey with Mushrooms.
Turkey Livers with Bacon on Toast.

Veal.

Veal Cutlet Breaded, Italian Sauce.
Veal Chops Larded and Broiled, Madeira Sauce
Veal Saute with Spaghetti.

Venison Chops Broiled, Red Currant Jelly.
Venison Cutlet, Sauce Poivrade.
Saddle of Venison, Sauce Financiere.

BANQUET BILLS OF FARE.

In writing Bills of Fare for banquets, the art of the culinarian is brought out in a high degree. The first question is, for whom is the banquet; is it for gentlemen only, such as the "board of trade," or a company of the "medical faculty," or a "business men's association," or a party of "club men or gourmets;" or is it for ladies only, such as a "social gathering," or a debatable gathering of "suffragettes;" or is it for a mixed gathering of both ladies and gentlemen. This information ascertained, the cost per plate, according to the banqueting committee, must be had; such committee generally having a fair idea of what they would like.

Then comes the business ability of the Menu Maker.

Are the materials in season and obtainable?

Can the amount requested be furnished profitably? Many other questions arise. But this book has only to do with the dishes to make the menu. And we shall now give a series of select and choice dishes that doubtless will fit most any and all occasions and requirements.

Oysters on shell

Caviar canape — Stuffed Olives

Clear Green Turtle

Fillet of Sole, Sauce Cardinal

Tenderloin of Beef, Printaniere

Sweetbreads in patties

Roman Punch

Roast Turkey — Roast Duckling
New Potatoes — Green Peas
Hearts of Lettuce

Charlotte Russe — Strawberry Ice

Cheese — Coffee

† † †

Blue Point Oysters

Green Turtle Soup

Fillets of Pompano in White Wine
Cucumbers

Roast Loin of Venison, Sauce Napolitaine
New Potatoes Browned — Brussels Sprouts

Braised Sweetbreads with Fresh Mushrooms
Curacoa Punch

Roast Pheasant, Bread Sauce

Romaine Salad

Nesselrode Pudding

Camembert

Coffee — Cigars

Cotuits

Consomme Royale

Broiled Split Smelts — Cucumbers

Breast of Capon, Supreme

Saddle of Southdown Mutton
Stuffed Potatoes — Green Peas

Mayonnaise of Celery

Terrapin, Maryland

Canvasback Duck — Fried Hominy

Edam and Roquefort Cheese

Neapolitan Ice — Cakes
Coffee

† † †

COLD SUPPER WITH HOT SOUP.

Chicken Essence in cup

Fried Fillets of Fish, Tartar Sauce

Roast Ham — Chicken

Beef Tenderloin — Pressed Beef

Jellied Tongue and Chicken

Boned Turkey — Lobster Mayonnaise
Various Sandwiches — Cakes

Stands of Fruits — Ices

Ice Water — Rolls — Butter
Punch — Claret Cup — Lemonade

† † †

Blue Points
Salted Almonds

Chicken essence with Peas
Hearts of Celery — Stuffed Olives

Lobster Newburg en Cassolette

Tenderloin of Beef, Financiere
Green Peas

Maraschino Punch

Roast Stuffed Quail on Toast
German Asparagus — Potatoes Bignonne

Combination Salad

Nesselrode Pudding
Cake

Roquefort with Toasted Crackers
Coffee

† † †

Consomme Royale

Canapes—Caviar

Fillet of Sole, Venitienne

Tenderloin of Beef, Marechale

Boudin of Foie Gras, Truffles

Roast Quail
Asparagus

Head Lettuce

Cakes Fruit
Pistachio Cream

† † †

COLD BANQUET WITH HOT SOUP

Cotuits

Green Turtle, Old Sherry

Galatine of Turkey with Truffles
Galatine of Chicken, en aspic
Roast Turkey Roast Young Duck
Raised Game Pies
Ribs of Lamb Tenderloin of Beef
Foie Gras Ham Tongue
Lobster Chicken Combination Salads

Jellies Meringues Charlotte Russe
Ice Cream Frozen Pudding
Fruit Cake Coffee

† † †

Little Necks

Consomme Printaniere

Soft Shell Crabs—Ravigote
Iced Cucumbers

Larded Tenderloins, Fresh Mushrooms
Snap Beans New Potatoes

Fresh Asparagus, Hollandaise
Kirsch Punch

English Snipe Stuffed Tomato

Lettuce, French Dressing

Cheese Ices Coffee

† † †

Caviar Tartines COCKTAIL

Blue Points
Relishes Salted Nuts MOSELLE

Brook Trout en Papilotte
Roquefort Straws
Cucumbers

Sweetbreads, Glacé
Points of Asparagus

Punch

Homer Squab with Cress RUINART

Waldorf Salad

Individual Ice Creams
Camembert Bents
Coffee CIGARS

† † †

Crab Flake Cocktail
Celery Olives Salted Almonds

Cream of Sweetbreads
Cheese Sticks

Devilled Fresh Lobster in Shell
Parisienne Potatoes

Breast of Spring Chicken, Supreme
Asparagus New Potatoes

Tomatoes en Surprise

Imperial Cheese Bar le Duc
Bombe Fantasie
Coffee

This might be termed a White and Pink Menu.

† † †

Anchovy Canapes
Blue Points

Clear Sea Turtle

Pim-Olas Salted Pecans

Frog Legs, Tartare Chips

Crayfish, Bordelaise
Cucumbers

Strawberry Sherbet

Teal Duck, Currant Jelly
Green Peas Julienne Potatoes

Celery Mayonnaise

Champagne Sundae
Coffee

This might be termed a Fish'y Menu.

† † †

Consomme Printaniere

Bouchees Vanderbilt

Fillet of Sole, Normande

Saddle of Lamb, Macedoine

Breast of Chicken, Toulouse

Roast Pheasant, Braised Celery

Heart of Lettuce

Chantilly Ice Cream
Coffee Cigars

† † †

Clear Sea Turtle

Canapés Berné

Salmon Hollandaise

Fillet of Beef, Andalouse

Squab Guinea, Perigueux

Quail on Toast
Asparagus

Ice Cream Cakes
Coffee

Oysters with Celery

Consomme Duchesse

Striped Bass, Sauce Genoise
Potatoes Hollandaise

Fillet of Beef, Fresh Mushrooms
Browned New Potatoes

Terrapin Maryland
Sweetbreads, Colbert
French Peas Saratoga Chips

Cardinal Punch

Foie Gras en Aspic

Mallard with Hominy
Celery Lettuce

Neapolitan Ice Champagne Jelly
Cheese Ramequin
Fruit Coffee

† † †

Canape Russe
Lynnhaven Bays

Tomato Essence in Cup
Celery Olives

Prairie Hen, Hussard

Punch Romaine

Lettuce and Tomato Salad

Roquefort Toasted Crackers
Coffee

† † †

Canape of Caviar Anchovy Toast
Blue Points

Clear Green Turtle
Celery

Broiled Boned Smelts, Maitre D'Hotel
Cucumbers

Larded Sweetbreads, Fresh Mushrooms

Macedoine Sherbet

Roast Squab with Cress
Asparagus Hollandaise

Lettuce and Tomatoes

Assorted Ices Petits Fours

Camembert Coffee

† † †

Cotuits
Celery

Cream of Chicken
Queen Olives Salted Almonds

Fillet of Sole, White Wine
Cucumbers Potatoes Marie

Larded Tenderlon with Mushrooms
New Asparagus

Chartreuse Punch

Roast Quail, Grape Jelly
Sweet Potato Chips

Spring Vegetable Salad

Ice Cream in forms Mixed Cakes
Fruit
Roquefort Cheese Saltine Wafers
Coffee

† † †

Blue Points

Celery Ripe Olives

Cream of Asparagus

Fillet of Black Bass, Joinville

Tenderloin of Beef, Financiere
Green Peas Potatoes Anglaise

Maraschino Punch

Roast Capon, Bread Sauce
Cauliflower

Head Lettuce

Ice Cream Assorted Cakes
Coffee

† † †

Cotuits
Olives Almonds Celery

Strained Creole Gumbo

Lobster Patties, Mariniere

White King Squab, Crapaudine
French Peas Long Branch Potatoes

Combination Salad

Fancy Ices Assorted Cakes
Coffee

† † †

Oysters in Shell LATOUR BLANCH
Clear Turtle
Fillet of Pompano, Joinville OLOROSA
Cucumbers
ROYAL CHARTER
Saddle of Mutton, Chestnut Puree
String Beans New Potatoes
Supreme of Partridge, Perigueux
Fresh Artichokes. Italienne
Orange Sherbet

Terrapin

Roast Snipe Grilled Tomatoes
Lettuce Salad CLOS DE VOUGEOT
Camembert Cheese
Harlequin Ice Cakes Coffee
LIQUEURS

SUGGESTIONS FOR MENUS.

WHEN SELECTION IS LEFT WITH THE STEWARD OR HEADWAITER.

Many impromptu calls are made at clubs and restaurants by 'phone, etc., to reserve tables for a party for a certain hour. Often the parties are known and leave it to the steward or headwaiter to get them up something nice. These patrons are, as a rule, the best paying ones. Suggestions may be made as follows;

NO. OF GUESTS—4.

Portions	
4	Clams
4	Hot Bouillon in Cups
1	Double Sirloin, Planked
2	Corn au Gratin
2	Lettuce and Tomato
4	Cantaloupe a la Mode
4	Small Coffee

NO. OF GUESTS—4.

4	Caviar sur Canape
4	Squab en Casserole
2	Lettuce Salad
2	Roquefort Cheese
4	Demi-Tasse

NO. OF GUESTS—6.

6	Tomato Essence
4	Planked Whitefish
3	Au Gratin Potatoes
2	Lamb Chops
4	New Peas
6	Vanilla Ice Cream
4	Camembert Cheese
6	Small Coffee

NO. OF GUESTS—6.

6	One-half Cantaloupes
6	Cold Consomme
6	Jellied Speckled Trout
6	Planked Squabs
3	Julienne Potatoes
3	Grape Fruit Salad
6	Cafe Parfait

NO. OF GUESTS—4.

4	Clam Cocktails
4	Rossington Cocktails
4	Filet Mignon Eugenie
3	Combination Salads
4	Wax Beans
2	Camembert Cheese
4	Coffee

NO. OF GUESTS—4.

4	Little Neck Clams
2	Radishes
2	Olives
4	Cold Chicken Gumbo
4	Frozen Tomatoes Peeled and Quartered, French Dressing
1	Double Extra Sirloin
4	New Buttered Beets
4	New Carrots and Peas Cooked in Cream
3	Potatoes O'Brien au Gratin
4	Cantaloupe a la Mode

NO. OF GUESTS—6.

Portions	
6	Dry Martinis
6	Clam Cocktails
2	Extra Sirloins
3	Au Gratin Potatoes
4	Combination Salads
6	Camembert Cheese
6	Small Coffee

NO. OF GUESTS—10.
AFTER THEATRE PARTY.

10	Martini Cocktails
10	Cantaloupe Surprise
5	Lobster Newburgh
10	Demi-Tasse
	Four Quarts White Seal
10	Pousse Cafe
	Four Dollars Pink Flowers

NO. OF GUESTS—14.

14	Cups Hot Consomme
5	Celery
4	Olives
4	Radishes
14	Half Broiled Chickens
6	Potatoes in Cream
6	String Beans
14	Cantaloupes a la Mode
14	Small Coffee

NO. OF GUESTS—6.

2	Radishes
2	Celery
3	Special Baked Potatoes
2	New Potatoes in Cream
3	New Asparagus
6	Grape Fruit Salad
6	Café Parfait

NO. OF GUESTS—8.
@ $3 00 COVER.

8	Dry Martini
8	Little Neck Cocktails
4	Olives
4	Radishes
8	Glear Green Turtle
8	Soft Shell Crabs, Meuniere
4	Squab Chickens Roasted
	Potatoes Victoria
	Fresh Asparagus
	Lettuce and Foie Gras Salad
	Peach Ice Cream and Cake
	Camembert Cheese
	Coffee
8	Two-for-a-quarter Cigars

NO. OF GUESTS—6.
@ $1.00 COVER.

	Six Half Chickens Broiled
	Three Au Gratin Potatoes
	Six Strawberries and Cream
	Six Coffee and Rolls

NO. OF GUESTS—13.
@ $2.00 COVER.

Portions	
	Cantaloupe
	Soft Shell Crabs, Tartar
	Cucumber Salad, French Dressing
	Radishes Olives Almonds
	Filet Mignon, Sous Cloche
	German Asparagus, Vinaigrette
	Camembert Cheese, Crackers
	Vanilla Ice Cream and Strawberries
	Coffee

NO OF GUESTS—30.
@ $2.00 COVER.

	Strained Gumbo in Cups
	Celery Radishes Almonds
	Fillet of Salmon, Cardinal
	Sliced Cucumbers
	Broiled Squab Chicken
	New Peas Potatoes Brabanconne
	Grape Fruit Salad
	Biscuit Tortoni
	Cake Coffee

NO. OF GUESTS—6.

3	Radishes
6	Amontillado
3	Olives
6	Puree Mongole *1 qt. Ruedesheimer (Rhine Wine)*
3	Broiled Whitefish
3	Cucumbers, Chive Mayonnaise Sauce
6	Filet Mignon *2 qts. Red Seal (Burgundy)*
3	New Asparagus Hollandaise
6	Café Parfait and Cakes
3	Waukesha Cheese *6 Cabinet Port (Cigars & Cigarettes)*
6	Small Coffee

NO. OF GUESTS—4.

4	Cups Cold Consomme
2	Celery
2	P anked Whitefish
4	Half Chickens Broiled
2	Corn with Peppers and Cream
2	Cauliflower
4	Orange Salad
4	Roquefort Cheese and Crackers
4	Coffee

NO. OF GUESTS—4.

2	Dry Martinis
2	Broiled Whitefish
4	Broiled Squab Chicken
4	New Asparagus
2	New Potatoes Browned in Butter
4	Combination Salad
2	Stilton Cheese and Crackers
4	Coffee

NO. OF GUESTS—6.

6	Little Necks
6	Roast Squabs
3	Au Gratin Potatoes
6	Lettuce and Tomatoes
6	Camembert Cheese
6	Coffee

NO. OF GUESTS—6.

Portions	
6	Clam Cocktails
3	Radishes
3	Olives
6	Whitefish, Vert Pré
3	Cucumbers
6	Broiled Squab Chickens
3	Julienne Potatoes
3	New Asparagus
6	Camembert Cheese
6	Small Coffee

NO. OF GUESTS—8.

8	Broiled Lobsters
8	Roquefort Cheese and Crackers
8	Small Coffee
8	Steins of Pilsner

NO. OF GUESTS—10.

10	Cups Essence of Tomato
5	Soft Shell Crabs
5	Celery
5	Radishes
10	Chicken a la Maryland
10	Fruit Salad
10	Cheese (Mixed)
10	Coffee

NO. OF GUESTS—5.

5	Consomme
3	Brook Trout, Meuniere
4	Roast Ribs Lamb, Mint Sauce
3	Special Baked Potatoes
3	New Green Peas
3	Asparagus Vinaigrette

NO. OF GUESTS—3.

3	Clear Turtle Soup
1	Extra Sirloin
2	Au Gratin Potatoes
3	Lettuce and Tomato
3	Café Parfait

NO. OF GUESTS—8.

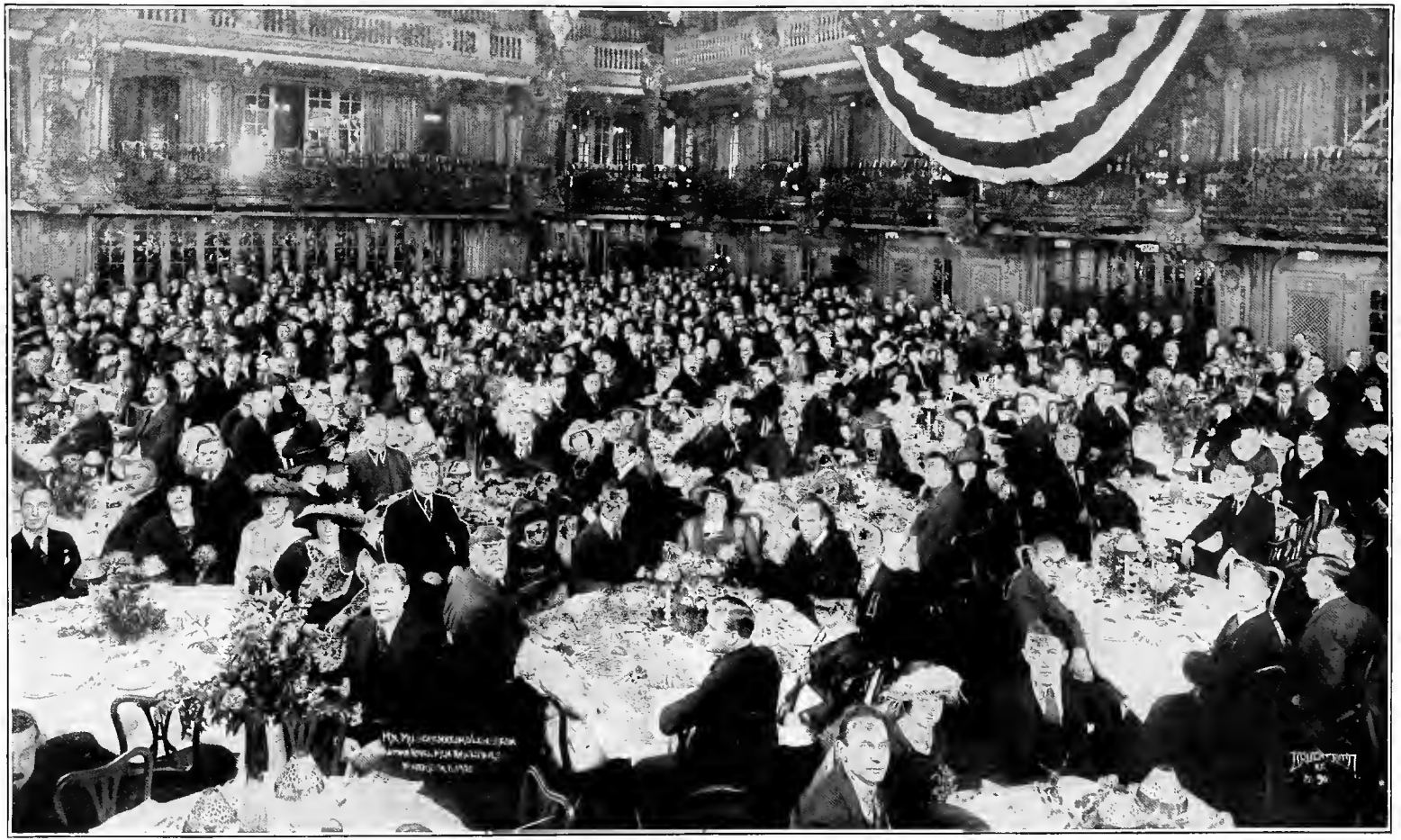
8	Grape Fruit Cocktails
8	Soft Shell Crabs, Tartar
4	Chicken en Aspic
4	Hearts of Lettuce
8	Camembert and Crackers
8	Coffee
	Two quarts Krug Brut (Champagne)

NO. OF GUESTS—3.

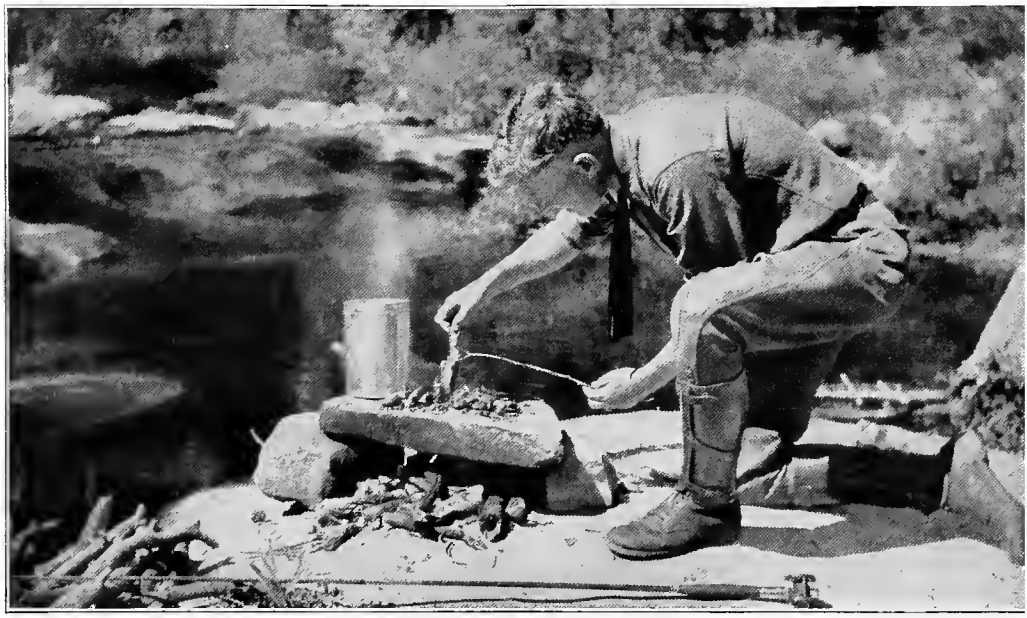
1	Extra Sirloin
2	New Potatoes in Cream
3	Combination Salad, French Dressing
3	Café Parfait
2	Fruit Cake
2	Roquefort Cheese
3	Coffee

These lists of suggestions were served personally by the author. Showing how people do order by phone, etc.

CHARLES FELLOWS.



The Luncheon given by Mr. Fred A. Muschenheim in Hotel Astor to hotel men and their ladies visiting the New York Hotel Show. Covers for 780.



Raymond Bailey of the Trails Tours Department of the Yosemite National Park Co., cooking trout in the open on a hot stove. Lack of cooking utensils doesn't bother him.

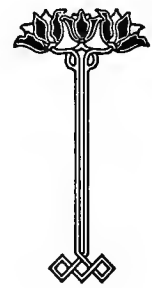
A Meal of Trout in the Open

The next day, Sunday, at 8:50 a. m., we mounted the horses and started for Glacier Point Hotel. The way led for a few miles down the Merced trail to Sunrise creek, then branched off on the Glacier trail. Here we saw deer. About noon we were hungry enough for another meal of trout. We had the fish and some bacon, but no frying pan. Here is where Mr. Bailey showed his ingenuity. He did have matches, which all campers should carry. He chipped a slab of rock from a granite boulder, the slab about twelve by eight inches, and an inch or so thick, and washed this in the creek. Then he built an improvised stove of rock, the sides about twelve inches high, and bridged the two with his slab of granite. Then he built a wood fire in the stove and very soon heated the stone hot enough to start cooking on it. He laid four slices of bacon crosswise on the stone, and we watched the bacon sizzle. Then he laid a trout on each slice of bacon and let the fish cook slowly. It was the idea of French cookery, that slow cooking is the best cooking. When the fish were done we each took a fish by its head and tail (not having knives or forks) and bit into the backbone like eating corn on cob. We never enjoyed a meal so much.—*From a vacation in Yosemite National Park.*

APPENDIX TO FELLOWS' MENU MAKER

MENUS AND BILLS *of* FARE

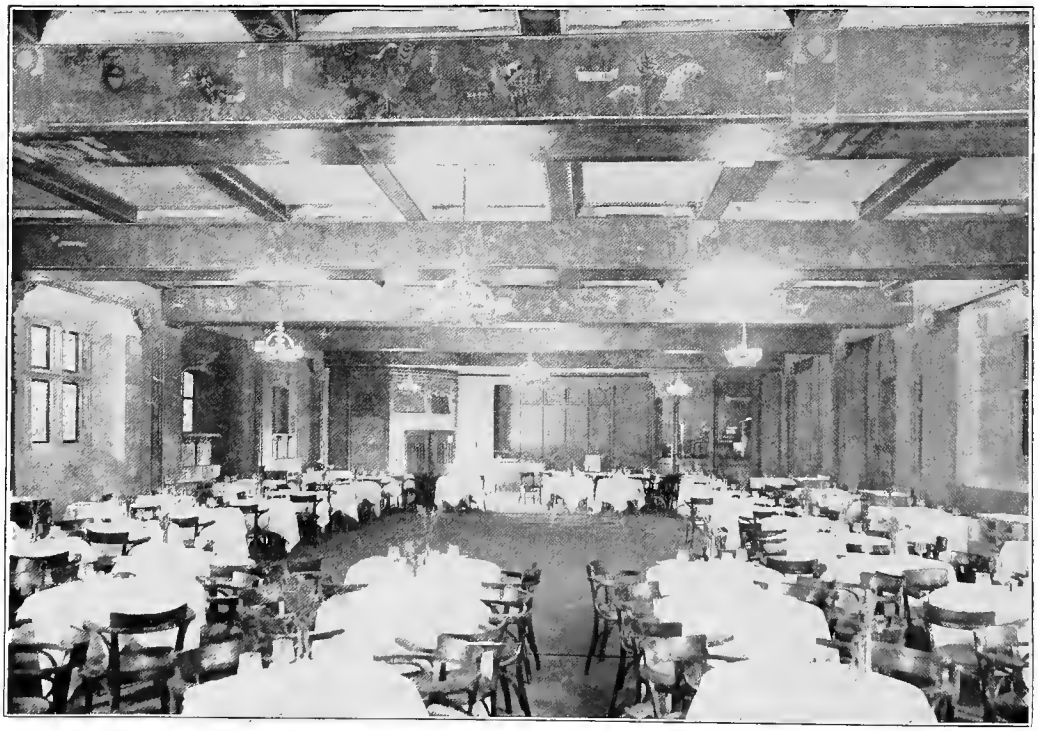
AN EXPOSITION OF MANY KINDS COMPILED FOR HOTELS, CLUBS, LUNCH ROOMS, COFFEE ROOMS, RESTAURANTS, CAFETERIAS AND DINING CARS · · SHOWING VERSATILITY OF IDEAS IN SELECTION, ARRANGEMENT AND STYLE OF PRESENTATION



REPRINTED FROM THE HOTEL MONTHLY (SEE INDEX, PAGE 193)



Main Dining Room of Hotel Commodore, New York.



Supper Room of Hotel Commodore, New York.

A annual banquet of the International Stewards' Association at Terrace Garden, New York, September 10, 1908:

Blue Point Oyster Cocktail

Chicken Gumbo, Creole

Celery Radishes Olives Salted Almonds

Fillet of Striped Bass, Saute, Meuniere

Cucumber Salad Potatoes Persilade

Noisette of Lamb au Jus

Haricots verts Panaches

Sherbet I. S. A.

Roasted Imperial Squab

Salade a la Terrace

Ice Cream Monseigneur

Cakes Petits Fours

Fruits

Demi Tasse

THE WINES: Dubonnet French Appetizer Fountaingrove Sauternes, C. H. Mumm Extra Dry, Pol Roger, Moet & Chandon White Seal, Monopole Red Top, Pommery & Greno Sec, Krug Private Cuvee, Montebello Extra Dry, Louis Roederer, Ruinart Brut, Great Western, Gold Seal. Mineral Waters, Philip Morris Cigarettes. Cigars.

Easter dinner at The Windermere, Chicago:

Strawberries, natural

Blue points

Radishes

Essence of chicken Puree of tomato, croutons

Stuffed mangoes Queen olives

Fried frog saddles, sauce tartare

Cucumbers Potatoes, Saratoga

Roast prime beef au jus

Roast spring lamb, mint sauce

Broiled Philadelphia squab, cresson

Turkey livers, financiere

Banana fritters, vanilla sauce

New asparagus, drawn butter String beans

New potatoes, cream dressing

Mashed potatoes

Frozen Egg-nog

Whole tomato, stuffed

Snow pudding, sabayon

Easter ice cream Assorted cake

Champagne jelly Rhubarb pie

American, Brie and Swiss cheese

Hard crackers

After dinner mints Fruit

Tea Cocoa Coffee

Fifty-cent table d'hote at the Briggs House, Chicago:

Green pea, St. Germain, or consomme,

Italian paste

Sweet gherkins

Fillet of halibut au vin blanc

Potatoes chateau

Roast Watertown goose, apple stuffing, or

Veal cutlet a la milanaise

Stewed parsnips Potatoes Lyonnaise

String bean salad

Vanilla ice cream

Neufchatel cheese Toasted wafers

Demi-tasse

Banquet of the Ottawa (Illinois) Business Men's Association at the Clifton House, 150 plates at $2.

May the hinges of our friendship never grow rusty.

Lynn Havens

Wafers *Queen olives*

While we individually push to the front our car of progress, let us lubricate the wheels of industry with our united efforts.

Clear sea turtle in cup

Sodas *Celery hearts*

Don't dive into the sea of despair, but go to thine aunt, thou sluggard, and offer her ten per cent off on your legacy for spot cash.

Baked blue fish

Pommes de terre chateau *Iced cucumbers*

If the eating of fish furnisheth food for the brain, we know many who should dine on whale.

Chops of breakers, a la Clifton

Brittles *French peas in cases* *Radishes*

'Tis only the good who die young; that is the chief reason for our presence here tonight.

Business men's frappe

Since she's not here to drink her part,
I'll drink her share with all my heart.

Breast of young guinea hen a la Maryland

Glazed sweets *Canape asparagus* *Sliced tomatoes*

Any woman will tell you that a bird on a bonnet is worth ten on a plate.

Salad of fruits

Let him who standeth pat take heed, lest he be called.

Fresh strawberries on frozen cream

Macaroons *Nabiscos*

A fee in the hand is worth two on the ice.

Cafe

Edam *Newports*

'Tis a wise man who knoweth when he has had enough.

Cigars

He who smoketh thinketh like a philosopher.

Dinner de luxe, served from 6 to 8:30 p. m. Price: one dollar, at the Tacoma Hotel, Tacoma:

Canape Windsor

Toke points

Cream of fresh tomatoes Consomme paysanne

Celery Olives Radishes

Fillet of sole, farci, remoulade

Vol au vent of sweet breads, perigord

1908 spring lamb, fresh mint sauce

or

Roast young turkey, cranberry sauce

Cauliflower Fresh peas Potatoes chateau

Salad chiffonade

Strawberries a la mode Petits fours

Camembert

Cafe

The first dinner served at Hotel Robidoux, St. Joseph, Mo.:

Canapes, a la Russe

Blue point cocktail, club style

Celery

Cream of tomato, imperial

Queen olives Salted almonds

Deviled lobster on shell, tartar

Veal sweetbreads pique, with mushrooms

Parisenne potatoes Petits pois

Robidoux cup

Philadelphia squab au glaze

German asparagus

Chiffonade salad

New York ice cream

Assorted cake Champagne jelly

Cream cheese with bar le duc

Cafe noir

Liqueurs

Banquet to Arctic Brotherhood, given by citizens of Tacoma at Tacoma Hotel:

BUFFET

Canape of caviar Olives Canape of anchovies

Scotch Rye Bourbon

Cocktails Sherry and bitters

White rock

DINNER

Toke points

Haut-Sauterne

Chicken okra, Creole

Celery Radishes

Fresh crabmeat, Tacoma

Margaux

Fillet of beef, Baillard

Rissolee potatoes

Stuffed tomatoes Fresh brussels sprouts

G. H. Mumm & Co. Extra Dry

Chiffonade salad

Roquefort cheese

Neapolitan ice cream Confectionery

Fruit

Cafe

Cigars

Special Chinese dishes at the Kimball, Atlanta:

Yako main..... .40

(Chicken broth with noodles).

Chop suey, beef..... .50

Chop suey, veal..... .50

Chop suey, lamb..... .50

Chop suey, chicken..... .75

Chow main.....1.00

(Omelette with ham, chicken, celery, mushrooms and Chinese sweet potatoes).

Gum cat..... .25

(Preserved kumquats).

Preserved ginger..... .25

Gua ying..... .25

(Chinese preserves).

Oolong tea..... .25

Longso tea..... .15

(Served Chinese style).

Rice and tea served with chop suey.

Portions served for one person only.

A banquet at the Kimball, Atlanta.

Cold bouillon, en tasse

Olives

Broiled Spanish mackerel, vert pre

Cucumbers Potato croquettes

Sorbet, creme de menthe

Lady fingers

Roast spring chicken, farcie, au cresson

Asparagus tips

Salade, a la Kimball

Neapolitan ice cream Assorted cakes

Coffee Cigars

SAMPLE MENUS FOR LODGE FEASTS.

S. A. Prager, a Chicago caterer who makes a specialty of serving suppers for societies and lodges, submits four menus in circular form to prospective patrons as illustrating the selections offered for different prices, ranging from fifty cents to a dollar. The menus are:

Cold luncheon, 50c per plate

Olives Radishes Dill pickles

Cold boiled ham

Cold beef tongue

Cold corned beef

German potato salad

Chicken salad

Salmon salad

American cream cheese

Swiss cheese

Coffee

The popular one; 60c per plate

Sliced cucumbers Sliced tomatoes

Celery

Broiled tenderloin steak, sherry wine sauce

French fried potatoes

New sifted peas

Ice cream

Assorted cakes

Coffee

A pleasing variety at 75c per plate

Blue points on half shell

Olives Pickles

Consomme en tasse

Baked muskalonge, sauce madeira

Parisienne potatoes

Roast tenderloin of beef, mushroom sauce

French fried potatoes

Ice cream

Assorted cakes

Coffee

Full course dinner, $1.00 per plate

Oyster cocktail supreme

Celery Olives

Chicken broth in cups

Baked lake trout, en court bouillon

Hollandaise potatoes

Broiled tenderloin steak, mushroom sauce

French fried potatoes

New sifted peas

Ice cream

Assorted cakes

Roquefort cheese Toasted crackers

Coffee

EVENING DINNER ON A NORTHWESTERN DINER.

The Chicago & Northwestern railroad dining car service is featured on the Overland Limited in a way the patrons of the road cannot help but appreciate. On each Pullman seat, as the car leaves the Chicago depot, is a neat announcement card, reading: "Passengers are requested to notify the porter before retiring as to the hour they desire to be called for breakfast. ....Breakfast will be served a la carte in North Western Line dining car to-morrow morning (first morning out of Chicago) from 7:10 a. m. until arrival at Omaha at 8:23 a. m....A Union Pacific dining car is attached at Omaha, in which breakfast will be served until 10 a. m."

The dining car was electric lighted from lanterns set in the walls and from candelabra on the tables. A vase of cut flowers stood on each four-seat table. The portions served are generous, the quality good and the service satisfactory. At the foot of the menu, there is printed: "In the interest of good and prompt service, patrons are respectfully requested to write their orders on the check furnished by the conductor."

A paster on the card, reading "Special Today," listed:

Small steak with mushrooms..... .60
Minced lamb with poached egg..... .50

One page of the folder, headed "Specialties to Order," listed:

Sliced tomatoes, 25c
Sliced cucumbers, 20c
Broiled ham or bacon, 40c
with fried or scrambled eggs, 50c
Broiled sirloin steak, 80c—
(with mushrooms, 25c extra)
Extra sirloin (service for 2), $1.50—
(with mushrooms, 50c extra)
Spring, 1908, chicken (one-half), broiled or fried, 60c
Jumbo squab, broiled with strip of bacon, 60c
French or German fried potatoes, 10c
Dry toast, 10c Buttered toast, 15c
Sliced peaches with cream, 25c
Honey in the comb, individual, 15c—
with hot tea biscuits, 25c
Preserved figs, 25c
Berries with cream, 25c
Cantaloupe, 25c

* * *

And listed under the heading "Some Hot Weather Suggestions," was:

COLD MEATS, ETC.

Roast beef Roast chicken Roast lamb
Boiled ham or tongue
Choice of above with potato salad, 50c;
Chicken salad, 40c
Chicken, en aspic, 60c Squab, en aspic, 60c
Tongue, en aspic, 50c
Cold baked beans, 25c Sardines, 30c
Cold custard or rice pudding, 20c
Watermelon, 20c
Iced tea or coffee, 15c Buttermilk, 10c

* * *

The dinner "Ready to Serve" listed:

Little neck clams, 25c
Chicken soup, a la Reine, 20c
Clam bouillon, hot or cold, 20c
Salted almonds, 20c India relish
Queen olives, 15c
California ripe olives, 20c
Sweet mixed pickles, 15c
Broiled whitefish, maitre d' hotel, 50c
Potted ox joints with vegetables, 40c
Macaroni, Creole, 20c
Boiled tongue with spinach, 50c
Boiled or mashed potatoes, 10c
Corn on the cob, 20c
Roast spring chicken, 60c
Stewed tomatoes, 20c Early June peas, 15c
Minced potatoes in cream, 15c
Asparagus, drawn butter, 30c
Head lettuce and tomato salad, 30c
Green apple or blueberry pie, 10c
Lemon ice cream, 15c Assorted cake, 10c
Roquefort cheese with toasted water cracker, 25c
Cream cheese, with bar le duc, 30c
Individual camembert cheese, 20c
Tea or coffee, individual pot, 10c;
Double portion, 20c
Cocoa, individual pot, 15c
Horlick's malted milk, 15c
Crab tree farm certified milk, individual jug, 15c

Our congratulations to Superintendent Richard Matters on his Overland Limited service.

TWENTY-FIVE-CENT MEAL IN MILLS HOTEL.

The new fireproof Mills Hotel at 7th avenue and 36th street, in New York, has one of the finest equipped kitchens in the country, and the foods served are of good quality. The editor, in a recent visit to New York, sampled a twenty-five cent meal at this hotel—the luncheon served from 11 to 2 o'clock. This was the menu:

Choice of
Puree Bretonne aux croutons
Consomme, Celestine

Choice of
Fried butter fish, sauce ravigote
Fresh calf's tongue, saute Robert
Lamb stew with fresh vegetables
Roast beef, dish gravy
Roast stuffed loin of veal, brown gravy
Cold loin of pork

CHOICE OF TWO

String beans Fried egg plant
Boiled sweet potatoes Mashed potatoes
Lettuce and tomatoes Cucumbers

Choice of
Bread and butter pudding
Green apple pie Baked apples
Cantaloupe
Lunch cake

Extra dessert 5c

Iced tea, Buttermilk, Tea, Coffee

The service, fairly good only, was by waitresses, but for the price charged, no one could complain of not getting his money's worth, both in quality, quantity, and the accessories of table cloth, napkins and fair quality of table wares to eat from.

EGG SPECIALTIES CARD AT HOTEL SEVILLE, NEW YORK

Steward Charles Watts of Hotel Seville, New York, has compiled an "Eggs" bill of fare in which he gives the epicurean name of each dish, and also what it means. The card has educational value, and we take pleasure in reproducing same herewith. In the original, the name of dish and price are printed in a black faced type, larger than the descriptive type. In this reproduction the lines are condensed for economy of space. Where the two price figures are given, it means for half and whole portion:

POACHED EGGS.

SEVILLE	On toast, foie-gras, fresh mushrooms, truffle sauce	.70	40
MONACO	In croustade, garnished lobster in cream	.70	40
INDIENNE	On rice cake, curry sauce	.50	
GRAND DUC	Garnished, asparagus tips, truffles, cream sauce	.60	
MILANAISE	In croustade with spaghetti, mushrooms, truffles, tongue	.60	
SANS GENE	On artichoke bottom, marrow, Bordelaise sauce	.60	
VIENNOISE	On rice, ham, paprika sauce	.50	
BELLE OTERO	In croustade, garnished, Creole, olives	.60	
COQUELICOT	In red peppers, dressed with puree of chicken	.75	40
NOURICE	In croustade with chicken and truffles	.75	40
DUMAS	On spinach, ham, Bearnaise sauce	.60	
VICTOR HUGO	On fresh mushrooms, Bearnaise and horseradish	.75	40
BELLE HELENE	In croustade, asparagus tips, Hollandaise	.75	40
VICTORIAN SARDOU	On artichoke, asparagus tips, truffles, cream sauce	.75	40
TORREADOR	On stuffed tomatoes, fresh mushrooms	.75	40
BELLE LAURE	On pattie mushroom, green peppers, cream sauce	.75	40
BENEDICTINE	Muffins, broiled ham, Hollandaise sauce	.60	

SHIRRED EGGS.

A LA TURQUE	Chicken livers, truffle sauce	50
BERCY	Deerfoot sausage, chives, tomato sauce	50
OPERA	Chicken liver, asparagus tips, brown sauce	50
AMERICAN	Garnished with lobster American	75
FLORIAL	Carrots, turnips, puree of peas	50
LILLOISE	Brussels sprouts, cream sauce	50
MAXIMILLIENNE	Slice of fried tomato, pimentos	50
MEYERBEER	Lamb kidney, truffle sauce	50
MIRABEAU	Anchovy Butter and anchovies	50
MONTMORENCY	Asparagus tips, artichokes, cream sauce	50

COCOTTES.

ORLEANS	Garnished shrimps, truffles, cream sauce	.60	
CARDINAL	Lobster, truffles, mushrooms, lobster sauce	.75	40
FLORENTINE	Fresh spinach, cream and cheese baked	.60	
LORRAINE	Bacon, Swiss cheese, cream	.60	
ZINGARA	Ham, puree of tomatoes	.60	
JANETTE	Chicken force meat and foie gras	.75	40
PARISIENNE	Garnished truffles, tongue, chicken, brown sauce	.75	40
A LA SAGAN	Calf's brains, sauce supreme	.60	

MISCELLANEOUS.

ELLIOTTE	Scrambled with fresh mushrooms and cream	.75	
RIVERSIDE	Scrambled, green pepper, egg plant, bacon	.70	
COLUMBUS	In green pepper, sauce Colbert	.70	40
VENITIENNE	Fried, toast, red pepper, Venitienne sauce	.60	
MARYLAND	Fried egg, corn fritters, bacon, cream sauce	.60	
CHIMAY	Hard boiled, split and stuffed, mushrooms, baked	.60	
CECILIA	Sliced with fresh mushrooms au gratin	.60	
CAREME	Sliced with artichoke, truffles au gratin	.60	
BONNE MAMAN	Stuffed with spinach, cream sauce, baked	.60	

OMELETTES.

AGNES SOREL	Mushrooms, chickens, tongue, cream sauce	75
ARCHDUC	Chicken livers, slices of truffles	60
BRACANIERE	Onions, bacon and mushrooms	60
BRUXELLAISE	Endive braise, brown sauce	60
CLAMART	With peas and lettuce in cream	60
CRECY	Garnished with puree of carrots	60
GRAND MERE	With bread croutons aux fines herbs	60
HONGROISE	Tomatoes, onions, paprika	60
MASSENA	With artichoke marrow, sauce Bearnalse	75
MEXICAINE	Pimentos, mushrooms, tomatoes	75
NANTUA	With shrimps, lobster sauce	75
NORMANDE	Oyster, lobster, scallops, mushrooms, cream sauce	75
PRINCESSE	Asparagus tips, truffles	60
PARMENTIERE	With potatoes, brown sauce	60
VICTORIA	Garnished with lobster, truffles, lobster sauce	75
ROUENNAISE	With duck livers, red wine sauce	60
PROVENCALE	Tomatoes, garlic and cepes	60
DUMAS	Spinach, bacon, fresh mushrooms	60
CELESTINE	Garnished with macaroons, jelly, whipped cream	75
CREOLE	Green and red peppers, ham, tomatoes, onions, mushrooms	60

Bill of Fare Rock Island Lines Eating House System.

RELISHES.

Queen olives 15, Chow chow 10.
Green onions 10, Sliced tomatoes 15.
Sweet gherkins 10, Sardines 30.
Sliced cucumbers 15, Caviar 40.

FISH.

(For fresh fish see extra bill of fare.)
Salt mackerel, boiled or broiled 35, Codfish cakes 35, Codfish in cream 35.

STEAKS, CHOPS, CHICKEN, ETC.

Sirloin steak 75.
Sirloin steak with bacon 85.
Sirloin steak with onions 90.
Sirloin steak with mushrooms, 95.
Tenderloin steak 65.
Hamburger steak 40.
Small steak, plain, 40.
Lamb chops 50.
Mutton chops 40.
Veal cutlets, plain, 40.
Veal cutlets, plain, breaded tomato sauce 45.
Broiled or fried spring chicken, half 50.
Fried or broiled ham 35.
Ham and eggs 40.
Calf's liver and bacon 40.
Pork sausage 30.
Fried or broiled bacon 35.
Bacon and eggs 40.
Corned beef hash, plain, 35.
Corned beef hash with poached eggs 45.

EGGS.

Eggs poached on toast 25.
Eggs boiled (2) 20, (3) 25.
Eggs fried (2) 20, (3) 25.
Eggs scrambled (2) 20, (3) 25.
Eggs shirred 25.
Omlette, plain, 30.
Omelette with jelly 35.
Omelette with cheese 35.
Omelette with Parsley 35.
Omelette with mushrooms 40.
Spanish omelette 40.

POTATOES.

French fried 10, German fried 10.
Hashed brown 15, Lyonnaise 15.

VEGETABLES.

June peas 10, French peas 25.
String beans, 15, Succotash 15
Stewed corn 10, Stewed tomatoes 10.

COLD MEATS, ETC.

Sliced chicken 40, Roast beef 30.
Tongue 30, Pickled pigs feet 30.
Corned beef 25. Ham 30
Pork and beans, per pot 10.

SANDWICHES.

Chicken 20, Club 25.
Ham 10, Roast beef 20.
Tongue 15, Corned beef 10.
Cheese 15, Imported sardines 30.
Fried ham 15, Caviar 30.
Bacon 15, Bacon and eggs 25.
Hot roast beef 25

SALADS.

Chicken 40, Tomato 20.
Lettuce 20, Shrimp 40
Potato 20.

BREADS, TOASTS, CEREALS, ETC.

French rolls 10, Corn bread 10.
Bread and butter 10, Dry toast 10.
Buttered toast 10, Milk toast 15.
Cream toast 25, Crackers and milk 20.
Crackers and cream 30.
Bread and milk 20.
Bread and butter sandwich 10.
Boston brown bread 10.
Oatmeal and cream 20.
Malta vita 20, Grape nuts 20.
Shredded wheat biscuit 20
Force with cream 20.
Griddle cakes with maple syrup 15.

PASTRIES.

Coffee pretzels 10, Jelly roll 10.
Coffee cake 10, Fruit tarts 10.
Apple cake 10, Sugar cookies (3) 10.
Turnovers 10, Pie, per cut, 10.
Doughnuts 10, Pie a la mode 20.
Eclairs 10, . Assorted cake 15
Cake 10, Ice cream and cake 25.

FRESH FRUIT.

Assorted fruit 15, Oranges (2) 15.
Bananas (2) 10, Stewed prunes 15.
Bananas with cream 15, Apples (2) 10.
Baked apple with cream (1) 15

PRESERVES, JELLY, ETC.

Peaches 25, Preserved Figs 25
Currant jelly 15, Orange marmalade 15.

COFFEE, TEA, ETC.

Coffee, cup, 10; Milk, glass, 10
Tea, cup, 10; Cream, glass, 20.
Tea, pot, 15; Cocoa, cup, 10
Iced tea or coffee, glass 10; Chocolate, cup 10.

MINERAL WATERS.

Apollinaris, half bottle, 25; Split 15.
White Rock lithia, half bottle, 25.
Manitou, half bottle, 15.
Manitou gingerale, half bottle, 15.
Imported gingerale, half bottle, 25.
Red raven, split, 15.
Apenta, split, 15.
Hunyadi Janos, half bottle, 35; glass, 10.

A subscriber at Hotel Grand Central, Sydney, Australia, sends bills of fare of this hotel in use during the visit of the American fleet. The following is the mid-day meal of August 24, as illustrative of selection and prices:

SOUPS

3d. in course

Kangaroo tail Consomme Brittania
Clear green turtle, 1/-

FISH

One shilling

Boiled halibut, sauce cardinal
Escalloped snapper and oysters
Baked red snapper a l' Amiral
Fried fillet of brook trout, Sperry
Sardines (to order) Devilled lobster, Connecticut
Timbale of shrimps, Rector's style

ENTREES

One shilling

Ragout of beef, Milanaise
Calves' feet, maitre d' hotel
Kidney saute au Madete
Sweetbreads, Clarmart
Rabbit au chasseur Dry Indian curry
Stewed pigeon and green peas, 1/3

HOT JOINTS

One shilling

Roast sirloin beef
Roast haunch mutton
Smoked beef and cabbage

POULTRY

One and sixpence

Roast goose and apple sauce

ENTREMETS

One shilling

Princess pudding
Apricot pie and custard cup
Pumpkin pie Vanilla strips
Compote prunes Compote gooseberries
Wine jelly

COLD JOINTS

One shilling

Roast beef Roast lamb
Roast mutton Roast pork
Spiced beef Corned beef
German sausage Ox tongue
Oxford brawn York ham
Roast turkey, 1/6 Roast duck, 1/6
Roast guinea fowl, 1/6

SALADS

French Potato Beetroot
Plain Celery
Cheese and salad will be charged 3d. extra

GRILLS One and threepence

(with Potatoes)

Green vegetables served with grills, 3d. extra
Rump steak
Mutton chops
French cutlets and bacon
Fillet steak 1/6. Oyster sauce 2/-
Rump steak au beurre a la maitre d' hotel 1/6
Rump steak a la bordelaise 1/3

The evening meal card is similar except that it lists also about fifty dishes cooked to order.

AFTER THEATRE CARD at Bohemia in The Albany, Denver:

Celery 25, Olives 15, Radishes 10.
Cucumbers 15, Salted almonds 15.
Blue points 25, Oyster cocktail 30.
Oysters in any style. See standard bill.
Boiled cold lobster, half 65; whole 1.30.
Broiled live lobster, half 75, whole 1.50.
Lobster, Newburg, in chafing dish 1.00.
Soft shell crabs (2) 65.
Deviled crabs (2) 40.

COLD JOINTS.

Roast turkey 45, Roast beef 30.
Albany cold lunch 50, Boiled ham 30.

SALADS.

Chicken 50, Tomato 30, Lettuce 20.
Combination 40.

SANDWICHES.

Club 35, Chicken 20, Roast beef 20, Tongue 15.

PASTRY.

Ice cream 10, Assorted cake 15.
Tea (pot) 10, Coffee (cup) 5.

SPECIAL DISHES.

Planked rockfish, Jersey style 60.
Halibut, a la rarebit 40.
Cutlets of fresh shrimps, Victoria 60.
Chicken patties, a la reine 45.
Breast of capon, creamed, Allemande 1.25.
Veal chops saute, a la Villeroi 50.
Minced turkey au gratin 50.
Fried fillet of sole, tomato sauce 50.
New England fish balls with salt pork 40.
Grilled shad roe with bacon 65.
Grilled sweetbreads with bacon 60.
Squab saute en casserole 75.
Young goose en casserole 65.
Teal duck with jelly 1.00.
Fried apples with salt pork 40.

A fifty-cent luncheon served in the cafe of the Cawthon, Mobile, Ala.:

Chicken soup with celery
Olives Radishes
Baked sheepshead, Espagnole
Potatoes natural
Braised lamb with green peas
or
Loin of beef, Orleans
Mashed potatoes New string beans
Pickled tripe with onions
Boston cream pie
Coffee

A dinner at the Royal Hotel, Edinburgh, Scotland.

Consomme celestine
Hotch-potch
Supremes de turhot aux truffes
Bouchees de homard
Riz d' agneau aux epinards
Aloyau de boeuf a l' Anglaise
Legumes
Poulet roti au chocolat
Patisserie varie
Glace de citrons
Filets de harengs Fumes
Dessert

Noon day meal at Falmouth Hotel, Portland, Me. (Note the prohibition substitute for wine list.)

Consomme, a la Royal
Beef broth with barley
Olives Salted peanuts
Baked Haddock, Sauce Madeira
Sliced tomatoes Pommes Victoria
Boiled corned beef and cabbage
Fricassee of chicken, Almont
Braised filet de mignon, a la Bordelaise
Lamb kidneys saute, aux champignons
Cocoanut fritters, glace kirsch
Roast ribs of prime beef, au jus
Spring lamb, fresh mint sauce
Loin of fresh pork, puree apple
Boiled potatoes Mashed potatoes
Buttered beets Steamed rice
Green peas Hubbard squash
Boiled sweet potatoes
Pickled lamb's tongue Ham Ox tongue
Ribs of beef Spring lamb
Vegetable salad—Dressed lettuce
Bread pudding, hard and foam sauce
Floating island
Apple pie Custard pie Cranberry pie
Sponge cake Fruit cake
Marble cake Macaroons
Wellington punch
Bananas, Niagara grapes, Concord grapes, Cranberry sauce, Orange Marmalade
Boston crackers, Butter thins, Saltine crackers
American cheese Cream cheese
Tea, Coffee, Milk

	½ Pt.	Pt.	Qt.
Poland Spring water, charged or still		.20	.40
Apollinaris water	.15	.20	.40
Londonderry lithia		.20	.40
Syphons plain soda or Vichy			.25
Imported ginger ale		.25	
Domestic ginger ale		.20	
Red Raven split	.15		
White Rock		.25	.50
Duffy's Cider	.15	.25	.50

Annual dinner of Federation of Trade Press Associations at the Chicago Athletic Club:

Canape a la Russe
Cotuits C. A. A.
Cream of tomato
Celery Salted nuts Olives
Fillet of bass, Marguery
Pommes d terre, Parisiene
Roast partridge, English bread sauce
Candied sweet potatoes and bacon
Giant asparagus, vinaigrette
Omelette souffle with ice cream
Comibnation cheese Bar le duc
Cafe noir

A Martini Chartreuse
Sauterne Cigars
Champagne Cigarettes

Upper Mississippi River Improvement Association banquet at the Lafayette, Clinton, Iowa:

The menu was sandwiched with these quotations from Mark Twain:

Here, now, start the gang-plank for'ard: Lively now!

I have seen a Mississippi cat-fish that was more than six feet long.

When I see my friends eating and drinking, I like to help.

I never smoke more than one cigar—at a time.

We've got the biggest scheme on earth—and we'll take you in; we'll take in every friend we've got that ever stood by us.

Blue point cocktail
Chicken consomme, en tasse
Radishes Celery Queen olives
Fillet of Isle Royale whitefish, anchovy butter
Saratoga chips
Tenderloin of beef, pique, champignons
Asparagus, drawn butter
Lalla Rookh punch
Milk fed spring chicken, a la Maryland
Browned sweet potatoes New green peas
Lettuce and tomato salad
Neapolitan ice cream Assorted cake
Bent's water crax, toasted
Roquefort cheese
Coffee

QUICK LUNCH IN WAITERLESS ROOM.

The Serveself Lunch recently opened by Brennan, Fitzgerald & Sinks in the Majestic Building, Detroit, is called the finest quick lunch in America for men and women. The following card is expressive of the foods and prices:

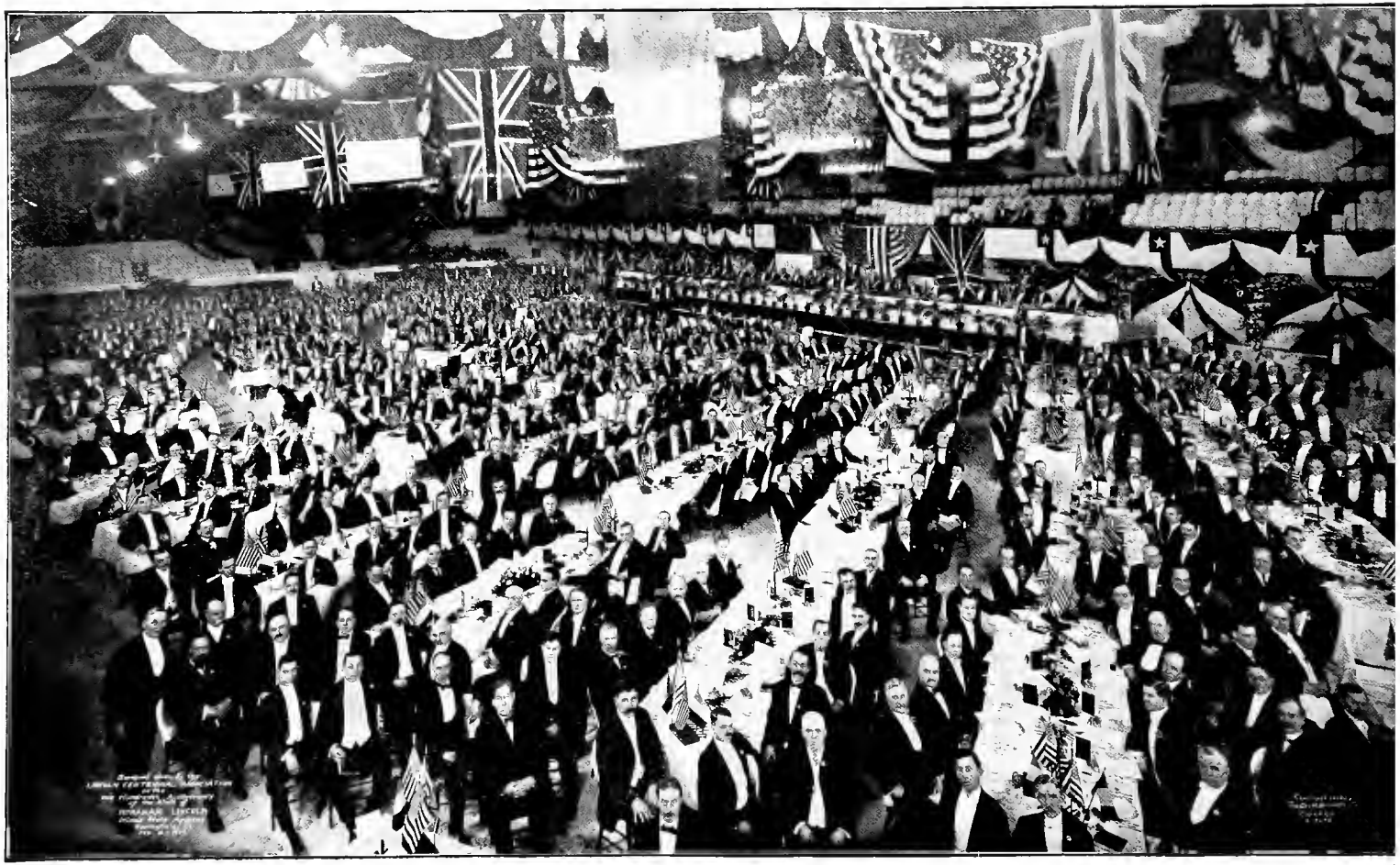
SOME SERVESELF SPECIALS.

Soup with crackers.....10
Corned beef hash with buttered bread.....10
Pork and beans with buttered bread.....10
Macaroni and cheese with buttered bread....10
Spaghetti with buttered bread.....10
Chicken pie 10
Two boiled eggs.....10
Two fried eggs.....10

A large variety of Special Dishes every day
No price over 10 cents

Ham sandwich	5	Tongue sandwich	10
Corned beef sandw'h	5	Egg sandwich	5
Chicken sandwich	10	Cheese sandwich	5
Hot roast beef sandwich (at noon)			10
Potato salad	5	Creamed potatoes	5
Buttered toast			5
Corn flakes with cream			10
Shredded wheat with cream			10
Baked apples with cream			10
Maple flake with cream			10
Grape nuts with cream			10
Berries with cream			10
Cantaloupe	10	Watermelon	10
Stewed prunes	5	Griddle cakes	10
Tea	5	Milk	5
Coffee	5		

All kinds of pie and pastry, cut..... 5



A Twenty-Thousand-Dollar Banquet

Chicago Firm Successfully Caters for Eight Hundred at Lincoln Centennial Feast in Springfield, Illinois

Banquet Tickets Twenty-five Dollars Each. . . . Facts and Figures of Most Remarkable Gastronomic Event in the History of Illinois

(From The Hotel Monthly of March, 1909.)

Probably the greatest catering feat ever accomplished in the state of Illinois was handled by the Richelieu Catering Co. of Chicago in Springfield, on the anniversary of Lincoln's one hundredth birthday. The banquet was served in the Armory and covers were laid for eight hundred at twenty-five dollars the plate. The caterer's bill was, approximately, $10,000. The balance of the money was spent for decorations, souvenirs, entertainment of invited guests, music and other necessary expenses. This was the menu:

Cotuits

Martini Cocktail

Mock turtle, American

Celery Olives Radishes

Haut Sauternes

Crab meat with fresh mushrooms, Illini

Tenderloin of beef, Sangamon

Duchesse potatoes Green peas

Apollinaris

LOG CABIN PUNCH

Breast of guinea squab, Old Salem.

Pommard

Compote of fruit Lettuce and endive salad

Ice cream Assorted cakes

Pommery and Greno Sec

Creamed roquefort cheese, in celery

Crackers

Coffee *Cordials*

Cigars *Cigarettes*

To serve this banquet, the Richelieu Catering Company took from Chicago a 48-foot range, coffee urns, utensils, and all the necessary paraphernalia for cooking and serving the banquet. The service of china, glass, silver and linen required three railroad cars. Eighteen thousand pieces of china were used. A special kitchen was built in the rear of the Armory, tent-covered, and with wood floor. Gas pipes were connected for fuel, and these were protected against frost, so that nothing would mar the success of the culinary end. All the foods were brought from Chicago (192 miles) on Thursday night, and the banquet was served Friday night. Seventy-five colored waiters were employed, and twenty-five white men for wine service. Forty-five of the colored waiters and all of the white waiters were brought from Chicago. One hundred and thirty help in all were employed by the caterers.

The provisions included nine barrels of oysters, fifty gallons of soup, thirty pounds of crab meat flakes, thirty pounds of fresh mushrooms, 560 pounds of No. 1 beef tenderloin, and 375 guinea fowl. The liquid refreshments served averaged for each guest: one cocktail, one glass of sauterne, one glass of pommard, three glasses of champagne, and one liqueur. Each diner received three cigars.

The service began at 7:30, and was ended at 9:30, when the speechmaking began. Everything went off as smooth as smooth could be, and the catering firm was highly complimented on the skillful managment and the correct service. The hall was beautifully decorated by a St. Louis firm, the chief decorations being chandeliers and wall brackets of electric lights, each bulb the center of a poinsettia flower. The credit for the success of this great banquet is due Richard Ostenrieder, general manager of the Edelweiss and Hofbrau Restraurants; S. Pruym, manager of the catering department of the Hofbrau Restaurant and Richelieu Catering Company; and Albert Stalle, chef of the Richelieu Catering Company.

The illustration herewith of the banquet hall is from a photograph by Lawrence of Chicago. and shows the clever arrangement of the tables, by which, radiating from the speakers' table, each of the eighty tables (with ten diners at each) was located so that every diner had unobstructed view of the speakers' table. The table decoration was of cut flowers arranged in mounds purposely low, so as not to obstruct the view of the speakers' table.

Each guest was presented with a bound volume of the Life of Lincoln. The menu card was in form of a booklet, the leaves eight by ten inches, the cover presenting a fine portrait of Lincoln. Selections from Lincoln's addresses and correspondence, gems of American literature, scintillated thru the pages.

Notwithstanding the vast amount of table ware required for the service of this banquet, the inventory count of the returned goods showed only four knives and four forks missing. The total loss, including china, glass, silver, linen, and breakage, amounted to less than $75.

Banquet of the Rocky Mountain Hotel Association at the Shirley, Denver:

Blue Point cocktail
Salted Nuts
Parker House potage
Celery Olives
Lake trout, a la Chambord
Cucumbers Duchess potatoes
Braised sweetbreads, Marengo
Creme de menthe punch
Roast teal duck, sur canape
Candied sweet potatoes Hominy
Waldorf salad
Nesselrode ice cream
Assorted fancy cakes
Roquefort cheese
Toasted crackers
Cafe noir

WINES: *Manhattan, Sparking Burgundy, White Seal, 1900, Apollinaris Water.*
Cigars. Cigarettes.

The Robidoux of St. Joseph, Mo., (European plan) served table d'hote Thanksgiving dinners at 75 cents and $1. Both cards are herewith reproduced:

For 75 cents.

Oyster cocktail
Green turtle clear, en tasse
Olives Sweet pickled crabapples Celery
Planked white fish, bordnre
Cucumbers
Fillet of beef braised, bearnaise
Browned Bermuda potatoes
Green peas
Queen fritter
Frozen egg-nog
Roast turkey, oyster dressing
Cranberry sauce
Combination salad
Mince pie Thanksgiving pudding
Vanilla ice cream Assorted cake
De brie cheese
Coffee Cider

For $1.00.

Grape fruit cocktail
Caviar en canape
Rockaways
Celery Ripe olives
Cream of fresh mushroom, vin blanc
Salted almonds Pickled peaches
Terrapin, a la Newburg
Veal sweetbreads, provencale
California asparagus
Rum omelette
Roast turkey, chestnut dressing
Cranberry sauce
Parisian potatoes Petits pois
Frozen egg-nog
Roast red head duck, currant jelly
Candied sweet potatoes
Brussel sprouts vinaigrette
Pumpkin pie English plum pudding
Bisque glace Assorted cake
Cream cheese with bar le duc
Nuts and raisins
Cafe noir Cider

Thanksgiving dinner at the Great Northern, Chicago. $1.50 without wine; $2.50 with wine.
Manhattan or Martini cocktail.

Canape, a la Russe
Cotuits, mignonette
Celery Radishes Olives
Mock turtle, Madere
Clear chicken okra in cup
Cheese sticks Salted almonds
Broiled whitefish, maitre d'hotel
Lobster, Newburg
Cucumbers, Parisienne Julienne potatoes
Claret or sauterne
Lamb chop, French peas
Sweetbread saute, Great Northern
Fresh Brussels sprouts
Fruit punch glace with mushroom trees
Ruinart Brut champagne
Roast turkey or roast quail
Candied sweet potatoes
Hearts of lettuce
Mince pie Pumpkin pie
Ice cream biscuit, au praline in fancy form
Old wedding cake Petite bouches de dame
Macaroons
Assorted nuts Fancy raisins
Chocolate bon bons and cream caramels
Cheese Crackers
Coffee

Thanksgiving dinner $1.50, at the Lucerne, New York:

Blue Points
Cream of asparagus Consomme Princesse
Celery Almonds Pim-olas
Turban of boned smelts, sauce Figaro
Cucumbers Potatoes Dumas
Vermont turkey with chestnut dressing
Cranberry sauce
Mashed sweet potato Cauliflower
Roast sirloin of beef a la Moscovite
Creamed onions Early June peas
Diamond-back terrapin a la Maryland
Breast of wild duck a la Puritan
Rice croquettes, sauce diplomate
Plymouth Rock punch
Roast partridge barde, bread sauce
Grape fruit and lettuce salad
Thanksgiving pudding, cognac sauce
Pumpkin pie Assorted fancy cakes
Mince pie Tutti frutti ice cream
Mixed nuts Apples Oranges
Camembert Neufchatel and cream cheese
Crackers Coffee

Banquet of the National Hardware Association and American Hardware Manufacturers' Association at the Gayoso Hotel, Memphis:

Grape fruit
Gumbo
Halibut
Quail
Cauliflower French peas
Stuffed tomato
Frozen cream
Cake
Coffee
Chateau Yquem Clicquot White Rock El Grifo

Thanksgiving dinner at Hotel Windermere, Chicago:

Little neck clams
Celery
Blue Points
Radishes
Green sea turtle, amontillado
Essence of tomato, chantilly
Queen olives Salted almonds
Lobster, Newburg
Roast prime beef au jus
Roast young turkey, cranberry sauce
Broiled Philadelphia squab
Venison steak saute, currant jelly
Baked California tomatoes, stuffed
Mashed potatoes Candied sweet potatoes
Rutabagas June peas
Frozen egg-nog
Lettuce head
Pumpkin pie Mince patties
Nesselrode ice cream Assorted cakes
Comembert cheese
Hard crackers
Assorted shelled nuts Mint confections
Fruit
Sweet cider
Tea Cocoa Coffee

Tenth anniversary dinner University Club of Philadelphia:

Martini cocktail
Hors d'oeuvres
Holly Beach salts
Clear green turtle
University Club snapper
Loin of lamb
Peas Potatoes
Fifteen-ten punch
Boned squab chicken en casserole
Tomato and lettuce mayonnaise
Cheese
Fancy ices
Cakes
Coffee
Cigarettes *Cigars* *Liqueurs*

Dental Societies' banquet at the new Woodruff, Watertown, N. Y.:

Dry Manhattans
Cream of cauliflower, Richmond
Salted almonds Olives
Boiled chicken halibut, egg sauce
Potato varies
Oysters en caisse, poulette
Young chicken stuffed, cranberry sauce
Mashed potatoes Crystalized yams
Green peas
Waldorf salad, mayonnaise
Strawberry ice cream
Assorted cake
Philadelphia cream cheese Saltine crackers
Demi tasse

A Toast: Merriment.

Yesterday's gone, tomorrow may not come,
The past is over and the future dumb;
The wisest know not what may come to pass,
Be merry now, and each man fill his glass.

The formal opening banquet at the Wenonah, Bay City, Mich.:

Blue Points
Chicken gumbo, creole
Olives Salted almonds Celery
Fillet of trout, sauce Normande
Parisienne potatoes
Creamed sweetbreads, macedoine
Frozen orange baskets
Roast imperial squab
French peas
Waldorf salad
Meringue glace Assorted cakes
Dinner mints
Fruit
Roquefort cheese
Demi tasse

Evening dinner at the Dominion Hotel, Victoria, B. C..

SOUP
Scotch broth with barley
Consomme
FISH
Baked flounder, Welsh style
BOILED
Corned beef and cabbage
ENTREES
Stewed ox-joint, Francaise
Veal steak, Saratoga potatoes
Fresh crab meat a la Newburg
ROASTS
Prime ribs of beef au jus
Leg of pork, apple sauce
Lettuce with egg
VEGETABLES
Boiled and mashed potatoes
Creamed cauliflower Lima beans
DESSERT
Steamed currant pudding
Apple pie Cranberry pie
Assorted cake
Nuts and raisins
Tea Coffee Milk

Election night complimentary luncheon at the Colorado Traffic Club, Denver:

Fried oysters Oyster patties
COLD
Boned turkey, aspic jelly
Sugar cured ham
Cornfed beef Veal
Young turkey Roast spring chicken
Home made pressed chicken
Swiss cheese sandwich
Ham sandwich
Potato salad
Chicken salad, mayonnaise
Dill pickles
Celery Onions
Camembert cheese N. Y. cream cheese
Ice cream and cake
Coffee Tea Milk
Draught beer

A GREAT FEAST IN BALTIMORE.

Probably the greatest banquet ever served in Baltimore was that of the Atlantic Deep Waterways convention at Lyric Hall; J. P. O'Conor of the Rennert Hotel, caterer. Covers were laid for six hundred. This was the menu:

Cocktail Lynnhavens
Haut sauterne
Clear green turtle
Celery Olives Salted nuts
Amontillado
Terrapin a la Rennert, Mumm's
Roast Jersey capon
Potatoes Parisienne Mushrooms
Canvasback duck
Hominy cakes Currant jelly
Smithfield ham
Hearts of lettuce White rock
Fancy ices Assorted cake
Camembert Roquefort Toasted crackers
Coffee Perfectos

The dinner was voted a great success. Manager O'Conor, interviewed by a reporter of the *Baltimore Star*, said:

"As to the dinner, the number served, as you may know, is not the largest a hotel has undertaken to serve in this city, but the character of the dinner—terrapin, canvasback, etc.—served to that number likely makes it the most important banquet ever served in Baltimore, certainly so in the last 25 years, for one must bear in mind that terrapin and canvasback must, over, and beyond all things, be put on the table hot or they are far from the great delicacies they are known to be when served properly.

"I found at first that it was necessary to have a certain oven capacity to roast all the ducks at one time, so that they could be removed from the oven, carved at once, and served rapidly; of course, it takes but little time to say it here, but to put your 300 ducks on, cook them properly, carve, dish up, and serve on table to 600 men, all within 30 minutes, calls for an amount of forethought hardly conceivable to the layman; here is where system plays its part.

"Terrapin, too, must be given its finishing touches, dished into your serving vessels in proper quantities, and gotten to the table hot, and yet not too rapidly, timing from the previous course. Here's where system works wonders for you apparently.

"I mention these two delicacies because of the fact that they are the hardest dishes to handle satisfactorily that are served at that most perfect of feasts, a Maryland banquet; they are delicacies in every sense of the word—and the server of a dinner, whether it be a public or a private affair, who loses sight of this fact cannot expect success; therefore, it was that I was compelled, on looking over the kitchen of the Lyric, to properly carry out the result of sizing up the situation, as above outlined, to erect seven double ranges, besides the one on the premises, each having two ovens, giving double roasting capacity for ducks, above and below, or four ovens to each range. Here were 16 ovens for our chef to watch. Besides this, we put in pipes to carry steam 80 feet from the boiler room, to two steam tables, two plate warmers, and a battery of coffee urns; all of which we erected ourselves, for this occasion, removing them immediately the dinner was over. We also connected up a 100-gallon hot water boiler to give us the necessary hot water; we had to have an outlet for all these, and had to cut and make connection with the sewer.

"This, with the hauling of and erecting of our tables and all the utensils and accessories, with the placing of and the setting of our tables, the handling of 120 waiters, with the cooks—oyster shuckers—there being 12 of these, as Baltimore banqueters must have an oyster that is practically 'just opened'—15 carvers for the ducks and capon, helpers, musicians, pantry men, coatroom men, etc., to the number of 180 in all, the proper handling of which is more of a task, I believe, than one not engaged in the business can conceive.

"I do not mention the other courses, nor the preparation of all other things—celery, lettuce, Smithfield, the handling of capon, the difficulty of getting ducks on account of the foggy weather we had a week before the dinner and the work weeks in advance of getting, growing and properly feeding capon for this early date, as it is about two weeks in advance of the capon season. The getting together of ware necessary—china, glass, silver, linen, etc.—was no easy task, either."

SUGGESTIONS A LA CARTE.

At the Hotel Hartman in Columbus, Ohio, they use the condensed a la carte bills, changed from day to day, thus breaking away from the old custom of having always on the dinner cards such dishes as roast beef. Such standard dishes are put on occasionally, as, roast beef, for instance, once or twice a week. The cards herewith printed are fair samples of the selections offered:

BREAKFAST SUGGESTIONS.

Grape fruit, half 20.....whole	35
Baked apple with cream.....	20
A sliced orange.....	10
Stewed imperial prunes.....	15
Strawberry preserves.....	15
Lemon cling peaches.....	15
Sliced bananas with cream.....	20
White clover honey.....	15
Clam bouillon en tasse.....	15
Corn flakes with cream.....	15
Post toasties with cream.....	15
Shredded wheat biscuit with cream.....	15
French toast.....	25
Broiled whitefish, lemon butter.....	35
Omelet with oysters.....	35
Creamed finnan haddie on toast.....	35
Small sirloin au jus.....	50
Flaked ham with scrambled eggs.....	35
Pork tenderloin, cream gravy.....	40
Brochette of chicken livers with bacon.....	40
Country sausage with griddle cakes.....	35
Corned beef hash au gratin.....	30
Fried corn fritters, maple syrup.....	25
Wheat, corn or buckwheat cakes.....	15

All fruits served when obtainable.

HOTEL HARTMAN RESTURANT

SUGGESTIONS FOR TODAY

Blue points 25 Little neck clam cocktail 25

Consomme chiffonade 10 Cream of celery 15

Queen olives 20 Radishes 10

Sliced tomatoes 30

Sliced cucumbers 15 Celery 25 Head lettuce 25

TO ORDER

Broiled or fried milk-fed chicken, half 60, whole $1.00

Broiled live lobster, $1.00

Broiled superior whitefish julienne, 35

Royal squab with guava jelly, 60

Grilled sweetbreads with French peas, 60

Casserole of fresh lobster with sherry wine, 60

Broiled pork tenderloin club butter, 50

NOW READY

Roast young turkey, cranberry sauce, 50

Tournedos of beef fillet a la Renaissance, 50

Duckling livers saute a la bordelaise, 35

Sea scallops in crumbs sauce tartare, 40

Browned sweet potatoes, 15

Mashed or boiled potatoes, 10

Succotash, 10 Cauliflower, 10 June peas, 10

Sliced bananas with cream, 15

Preserved cherries, 15

Grape fruit, half 20, whole 35

Strawberry jam, 15

Bar-le-duc, 15 Jonathan apples, 15

A sliced orange, 10

English plum pudding, brandy sauce, 25

Mince pie, 10

Neapolitan ice cream, 10 Apricot sherbet, 10

Assorted cakes, 10

Roquefort cheese, toasted wafers, 20

Buttermilk, per glass, 10

A Sunday breakfast at the Falmouth, Portland, Maine:

Iced grape fruit Tokay grapes

Oranges Sliced bananas

Baked apples and cream

Choice of popular cereals

Brown bread Popovers Hot rolls

Fried Indian mush, maple syrup

Hot doughnuts Buckwheat cakes

Cocoa Oolong tea Coffee Milk

Broiled chicken

Fish cakes Broiled scrod Halibut

Salt mackerel Finnan haddie

Fried oysters

Baked sweet or white potatoes

Lyonnaise potatoes

Veal cutlets Lamb chops Pork chops

Sirloin steak Bacon Ham

Sausages Smoked beef in cream

Honeycomb tripe

Calf's liver and bacon Pig's feet

Baked beans

Eggs and omelettes

SUNDAY DINNERS AT THE CHITTENDEN.

Manager Nicholas A. Court of the Chittenden Hotel, Columbus, Ohio, writes under date of October 28:

"I enclose you herewith several of my Sunday table d'hote dinner bills, which I started about six weeks ago, and I find this plan very satisfactory. On Sunday evenings, when guests have more time to devote to their evening dinner, they prefer to have the meal served in courses. It means a shorter menu, fewer dishes to handle and the patron is saved the annoyance of making selections and ordering from a large menu card. I am much pleased with your October number and note the department 'Devoted to Things Culinary,' which I am sure will prove interesting, as well as beneficial, to many people, myself included."

We take pleasure in reproducing two of these cards and commend them to the notice and careful consideration of hotelkeepers who are endeavoring to solve the "waste" problem in American plan hotelkeeping. The menus, while restricted, give abundant selection.

Table d'hote dinner, Sunday, Oct. 25, 1908.

Blue Point cocktail

Almonds Celery

Tomato bouillon, Chantilly

Consomme Desclignac

Broiled lobster au beurre fondu

Cucumbers with French dressing

Crab cider

White squab farcie, Lucullus

or

Roast suckling pig, moderne

Mashed potatoes Jersey sweets

Cauliflower, gratin

Champagne punch

Orange salad

Neufchatel cheese

Vanilla souffle glace

Macaroons Mushroom kisses Lady fingers

Coffee

Table d'hote dinner, Sunday, Oct, 18, 1908.

Lobster cocktail, Neptune

Almonds Celery

Green turtle, amontillado

or

Consomme volaille

Cultivated mushrooms, sous cloche

Cucumbers with French dressing

Claret cup

Minion of fillet of beef, Cheron

or

Roast young turkey, stuffed, domestic

Mashed potatoes Hubbard squash

Tomato farcie, epicure

Marguerite punch

Grape fruit salad, exquisite

Philadelphia cream cheese

Canteloupe a la mode

Macaroons Lady fingers Egg kisses

Coffee

A dollar dinner on The Southwest Limited, Chicago, Milwaukee & St. Paul Railway.

Sardines on toast
Cotuits
Sliced tomatoes Salted almonds Celery
English beef with vegetables Consomme clear
Baked red snapper, creole sauce
Baked ham, champagne sauce
Roast beef, pan gravy
Roast young chicken, giblet sauce
Lemon sherbet
Hubbard squash Buttered beets
Mashed potatoes Braised sweet potatoes
Shrimp salad, Mayonnaise
Apple pie Fruit pudding, brandy sauce
Ice cream Assorted cake
Edam, Roquefort and Waukesha cream cheese
Bent's water crackers, toasted
Coffee Tea
Mint patties
Creme de menthe

[Coffee demi tasse served in compartment observation car free to regular occupants of sleeping car on presentation of ticket from dining car conductor.]

A dollar dinner on The California Limited, A. T. & S. F. R. R., by Fred Harvey:

Blue Points, mignonette
Celery Salted almonds California ripe olives.
Chicken okra Consomme, en tasse
Turban of halibut, chambord
cucumbers
Sweetbread croquette, French peas
Pears, a la conde
Prime roast beef, naturel
Mashed potatoes Hubbard squash
Roast squab, sur canape
Chicory salad
Apple pie
Nesselrode pudding Assorted cakes
Neufchatel Roquefort
Toasted crackers
Fruit
Coffee

[After dinner coffee served in Composite Car if desired.]

A dinner served on Illinois Central dining car attached to special train:

Bayou Cook
Clear green turtle
Celery Salted almonds Olives
Boiled sheephead, hollandaise
Filet mignon, Illinois Central
Mint punch
Roast blue wing teal
Fried hominy Braised sweet potatoes
Asparagus, vinaigrette
Ice cream French cakes
Camembert
Coffee

WINES: *Southern Comfort, Sauterne, M. & C. White Seal.*
Cigars, Cigarettes.

Indian dinner given to the ladies of the Pennsylvania State Hotel Association at Hotel Lincoln, Pittsburgh.

PRINCE COCKTAIL
OYSTERS
Karlo Omar
SOUP
Gulab Shorba
FISH
Surmyh Bombay
ENTREE
Murghi Indian
SALAD
Omar Khayyam
DESSERT
Gulabi Buhaaf
Apollinaris Coffee

Menu of the famous "Prosperity" dinner given by the New Orleans Progressive Union in celebration of the opening of the Grunewald's new dining room, October 1:

Olives Celeri
Huitre en epice "Bellevue"
Consomme gombo
Filet de pompano "Chambord"
Pommes de terre "Brabanconne"
Asperges en branche "Melba"
Mignon de filet de boeuf "Elysee"
Petits pois "Anglaise"
Ananas au marasquin
Poussin "Truffe"
Salade de laitue et tomate
Bombe glacee "Grunewald," sauce framboises
Petits fours
Roquefort
Pain de siegle grille Gelee de bar le duc
Cafe "Creole"

Sherry and Bitters
Sauterne
Ch. Margaux
Louis Roedtrer G. V. S.
Londonderry Lithia
Apricot Brandy
Cigarettes and Cigars

La Salle County Dental Society at the Clifton, Ottawa, Ill. (50 covers at $1.50.)

Cotuits
Celery hearts
Consomme in cup
Hot house tomatoes Queen olives
Individual planked white fish, au buerre
Pommes latticed Sliced cucumbers
Braised squab, a la Clifton
Shredded potatoes Asparagus on toasted jiplets
Frog saddles, breaded, tartar sauce
Crabs, sur coquille
Waldorf salad
Vanilla ice cream Assorted cake
Roquefort cheese Bent's water crackers
Cafe noir

CLUB MEALS AT THE HOLLENDEN, CLEVELAND.

The Hollenden Club Luncheons are served in the Grill Room only, from 11:30 to 2. They range in price from fifty to seventy-five cents. The dessert for all of them is the same—in the card before us (December 14), a choice of ice cream, or tapioca pudding, or apple, pumpkin or rhubarb pie; also choice of coffee, tea or milk. For purpose of illustration (and to save repetition of the desserts) we reproduce only that part of the menu above the dessert:

No. 1—50 cents: Oxtail; Currie of lamb a la Madras; fresh noodles.

No. 2—50 cents: Mongul; Turkey wing fricassee with mushrooms; risotto.

No. 3—50 cents: Windsor; Hollenden corned beef hash O'Brien; egg mollet; baked potatoes.

No. 4—50 cents: Consomme with leberknoderln; boiled salmon, Joinville; pommes rissoles.

No. 5—Sixty-five cents: Oxtail; roast prime rib of beef; lettuce in cream; baked potatoes.

No. 6—Sixty cents: Mongul; omelet a la Simpson; hashed in cream potatoes.

No. 7—Seventy-five cents: Blue Points or Soup; Plain fried chicken, paprika sauce; corn fritters; hashed brown potatoes.

No. 8—Seventy-five cents: Little neck clams or Soup; Roast duckling a la paysanne; special baked potatoes.

* * *

The Hollenden Individual Club Breakfasts are served in the Crystal Restaurant from 6 to 10:30 a. m. They range in price from fifty to eighty cents. All include coffee, tea or milk, and (with the exception of No. 10) rolls and butter. In the presentation herewith, these general items are omitted simply to avoid repetition:

No. 1—50 cents: Fruit; eggs, boiled or fried.

No. 2—50 cents: Fruit; cereals with cream.

No. 3—50 cents: Fruit; corned beef hash with poached egg.

No. 4—50 cents: Fruit; Stewed lamb kidneys with mushrooms.

No. 5—60 cents: Fruit; calves liver and bacon; potatoes any style.

No. 6—60 cents: Fruit; ham or bacon; fried eggs or boiled eggs.

No. 7—60 cents: Fruit; omelette (with ham, cheese, fines herbes, chicken liver or jelly.)

No. 8—60 cents: Fruit; boiled salt mackerel, butter sauce; boiled potatoes.

No. 9—70 cents: Fruit; minced chicken with poached egg.

No. 10—70 cents: Fruit; broiled breakfast sausage; griddle cakes; boiled or baked potatoes.

No. 11—80 cents: Fruit; mutton chops; potatoes any style.

No. 12—80 cents: Fruit; half broiled chicken with corn fritters; potatoes any style.

* * *

The Hollenden seventy-five cent Table d' Hote is served in the Grill Room from 6 to 8 p. m. A pint of St. Seurin claret (special importation), is served for 25 cents extra. These are sample menus:

Blue Points
Scotch mutton broth or Creme Windsor
Boiled lake trout, vin blanc
Julienne potatoes
Wiener schnitzel
Spaghetti Milanaise
Waldorf salad
Individual ice cream Mince pie
Cheese and crackers
Demi tasse de Mocka

Blue Points
St. Germain or Consomme julienne
Broiled whitefish, Bonnefoy
Saratoga potatoes
Baked capon, oyster dressing
Pommes Hongroise
Imperial salad
Ice cream in forms Pumpkin pie
Cheese and crackers
Demi tasse de Mocka

Blue Point cocktail
Giblet, Germain style or Creme of tomatoes
Fried frog legs, tartar sauce
Saratoga potatoes
Roast lamb, mint sauce
Boulangere
New beets, beurre
Coupe St. Jaque Pie
Cheese and crackers
Demi tasse de Mocka

CLUB MEALS ON DINING CAR.

The Nickel Plate Railroad Dining Cars serve club meals, morning and evening, ranging from thirty-five cents to $1, and a fifty-cent noon meal. Herewith are a few of the selections [all of them complemented with rolls, toast or corn bread and tea, coffee, cocoa or milk:]

No. 1—35 cents: Two eggs; boiled, fried or scrambled.

No. 2—35 cents: Griddle cakes with maple syrup.

No. 3—50 cents: Brookfield farm sausage; baked or fried potatoes.

No. 8—60 cents: Ham or bacon; two eggs, boiled, fried or scrambled; baked or fried potatoes.

No. 11—65 cents: Broiled whitefish; baked or fried potatoes.

No. 13—75 cents: Broiled half spring chicken; baked or fried potatoes; griddle cakes with maple syrup.

No. 14—85 cents: Sirloin or tenderloin steak with bacon; potatoes any style.

No. 15—One Dollar: Fruit in season; cereal with cream; choice of one meat with fish or bacon; Broiled white fish; Mutton chops; Broiled spring chicken; Ham; Sirloin or tenderloin steak, plain or with mushrooms; Eggs any style; Baked potatoes; French fried potatoes; Cream toast; Griddle cakes with maple syrup.

* * *

Individual club noon meal, 50 cents:
Cream of chicken
Celery Mixed pickles
Prime roast of beef au jus
or Chicken fricassee
or Corned beef and cabbage
Boiled or mashed potatoes Corn
Pie or Pudding
or
Ice Cream and Assorted Cake
Coffee, Tea, Milk

Banquet of the Ohio State Hotel Association at the Colonial Hotel, Cleveland:

Canape Epicurien
Huitres en coquille mignonette
Hors d'œuvres varies
Tortue verte claire
Celeri
Filet de sole Anglaise, Marguery
Pommes naturelle Concombres financiere
Ris de veau, pique aux champignons fraise
Sorbet jardinier
Pigeonneau roti au cresson
Pommes douce grille Asperges Hollandaise
Laitue et tomate Coloniale
Soufflee de fromage
Glace assortis Petits fours
Camembert Roquefort
Cafe noir

Oid Oloroso
Barsac
Pontet Canet
G. H. Mumm & Co.'s Extra Dry
Pommery Sec
Moet & Chandon White Seal, Very Dry
Apollinaris *White Rock*

Banquet of Pennsylvania Hotel Association at the Schenley, Pittsburgh:

Oysters en surprise
Olives Celery Radishes
Clear green turtle au madeira
Amontillado sherry
Brook trout en papillote
Haut sauterne
Cucumbers
Sweetbreads en casserole with fresh mushrooms
Moet & Chandon White seal 1900
Supreme of chicken aux truffes
Petits pois Potatoes en surprise
Sorbet au kirsch
Cigarettes
Red head duck, port wine sauce
Salad a la Schenley
Fancy ices
Assorted cakes
Cheese
Coffee
Liqueurs
Apollinaris water
Cigars

Luncheon of Pennsylvania Hotel Association at Hotel Henry, Pittsburgh:

Blue points
Celery
Vegetable soup
Olives Radishes
Sirloin steak, marrow bordelaise
Potato cakes String beans
Tomato and lettuce salad
Coffee Apollinaris

Luncheon to ladies (Pennsylvania Hotel Association), at the Fort Pitt, Pittsburgh:

Lubonnet cocktail *Apollinaris*
Blue Point cocktail in grapefruit
Mangoes Pecans
Essence of celery
Crab flake Newburg
Boned squab, Golden West
Autumn salad
Melba tartlet
Coffee

The American plan meals of one day at the Connor, Joplin, Mo..

BREAKFAST

Baked apples with cream
Stewed prunes Sliced peaches and cream
Fried mush Grape nuts Oat meal
Clam broth in cup
Boiled or broiled salt mackerel
Broiled halibut steak
Codfish in cream
Minced chicken on toast
Fried pork sausage
Eggs and omelets as ordered
Tenderloin or sirloin steak
Calf's liver and bacon Broiled bacon
Broiled ham
Potatoes: Baked Hashed browned French fried
Corn muffins Rolls
Toast as ordered
Waffles
Tea Coffee Milk Cocoa

LUNCHEON

Puree of navy beans au croutons
Sweet pickles Radishes Cucumbers
Broiled lake trout, parsley butter
Potatoes a la julienne
Irish stew with vegetables and dumplings
Fried hamburger steak with French fried onions
Macaroni in cream with cheese
Boiled potatoes Mashed potatoes
Beets in butter Kidney beans
Roast stuffed breast of veal demi glace
COLD: Sardines Cold slaw Beef
Punch creme de menthe
Pumpkin pie German apple cake
Hot corn bread
California grapes American and Swiss cheese
Tea Coffee Milk

DINNER

Mock turtle, with old sherry
Consomme in cup
Celery Pepper mangoes Olives
Connor special planked whitefish
Boiled turkey, celery sauce
Braised calf's sweetbreads Parisian style
Finnan haddie Delmonico en ramakins
Banana fritters sabayon sauce
Mashed potatoes Boiled potatoes
Fried egg plant Candied sweet potatoes
String beans
Prime ribs of beef, au jus
Broiled quail on toast au cresson
Lettuce and tomato salad
Apple pie Rhubarb pie
Diplomatic pudding
Walnut ice cream Assorted cake
Oranges Cheese Apples
Tea Coffee Milk

After theatre Dutch lunch served the Pennsylvania Hotel Association at the Monongahela House, Pittsburgh:

Oyster cocktail
Olives Celery Dill pickles
Assorted cold meat and sandwiches
Dutch salad
Cigars Coffee Beer

NEW KIMBALL, ATLANTA.

One Dollar.

Canape of caviar
Blue points
Olives *Celery*
Consomme, macedoine *Cream of chicken*
Salted nuts *Cheese straws*
Broiled shad
Sliced cucumbers *Potato croquettes*
Tomatoes *Lettuce*
Sweetbreads, glace, French peas
Prime roast beef, au jus
Mashed potatoes *Cauliflower*
Roast turkey, oyster dressing, cranberry jelly
Browned sweet potatoes
String beans
Punch, chartreuse
Wafers
Broilel quail, cresson
Potato chips *Russian salad*
Christmas plum pudding, brandy sauce
Mince pie *Lemon meringue pie*
Tutti frutti ice cream *Assorted cake*
Nuts and raisins
Fruit
Roquefort cheese *Water crackers*
Coffee

THE WINDERMERE, CHICAGO.

Little neck clams *Scotch coves*
Celery
Puree of tomato, sippets
Essence of beef, small cup
Queen olives *Salted almonds*
Stewed green turtle in cases
Rhine wine
Baked fresh mushrooms
Roast turkey, oyster dressing, cranberry sauce
Grilled tenderloin steak
New potatoes, cream dressing
Candied sweet potatoes
String beans
Roast qual barded *Lettuce head*
Plum pudding, hard and brandy sauce
Frozen egg nog *Brandy snaps*
Chestnut and fruit ice cream
Assorted cakes
Fig preserve
Confectionery
Camembert and Swiss cheese, water crackers
English walnuts *Fruit*
Coffee *Creme de menthe*

HOTEL SAVOY, KANSAS CITY.

Canape de foie gras
Blue point cocktail
Green turtle soup with old sherry
Essence of chicken with rice
Olives *Radishes* *Celery* *Tomatoes*
Salted almonds
Fillet of flounder, Dieppoise
Parisienne potatoes
Small patties of goose livers with French peas
Cream fritters, au sabayon
Frozen egg nog
Roast young turkey, chestnut dressing, cranberry sauce
Roast prime ribs of beef, Yorkshire pudding
Mashed potatoes *June peas* *String beans*
Candied sweet potatoes
Cauliflower, cream dressing
Lettuce and tomato salad
Steamed plum pudding, hard or brandy sauce
Hot mince pie *Pumpkin pie*
Black fruit cake *Assorted cake*
Walnut ice cream
Assorted bon bons *Mint wafers*
Assorted fruit
Roquefort and cream cheese
Toasted water crackers
Coffee

Eighth annual banquet the Illinois Commercial Association at the St. Nicholas, Springfield, Ill..

Martini Cocktail

Blue Points
Salted almonds

Essence of chicken, princess
Celery hearts Pimento olives

Fresh lobster a la Newberg

Chateau Yquem

Petit filet a la royale
Green peas

MARASCHINO PUNCH

Quail barde, sur canape
Asparagus Potato farce

Combination salad

Chambertin (White Seal)

Tutti frutti mousse
Cake

Roquefort cheese
Toasted crackers
Coffee

Cigars *Apollinaris*

Thirtieth anniversary H. M. M. B. A. the Great Northern, Chicago:

Canape a la Northern

Cocktail Rossington

Cotuits, Mignonette
Relishes Salted almonds

Moselle

Essence of chicken
Cheese sticks

Brook Trout, Meuniere
Cucumbers, Parisienne

Sweetbreads, Chevaliere
Asparagus Tips

PUNCH H. M. M. B. A.

Boneless squab au Cresson

Ruinart

Petite Louise salade

Fancy ice cream

Clysmic

Cheese Crackers
Coffee

Cigars
Cigarettes

Christmas Dinner Menus

THE OTSEGO, JACKSON, MICH.

Blue points *Breadsticks*
Consomme, macedoine
Cream of asparagus, St. George
Lobster cocktail
Olives *Celery* *Salted peanuts* *Radishes*
Paupiette of salmon, bearnaise
Sliced cucumbers *Potatoes, Long Branch*
Small chicken patties, supreme
Roast tenderloin of beef, au jus
Browned potatoes *Mashed potatoes*
Roast suckling pig, glazed apples
Baked sweet potatoes
Braised veal sweetbreads, perigord
Frozen Tom and Jerry
Roast young turkey, stuffed, cranberry sauce
French peas *Fried tomatoes*
Fruit salad, in jelly, whipped cream
Christmas plum pudding, hot whiskey
Hot mince pie *Pumpkin pie*
Jelly roll, lemon sauce
Neapolitan ice cream *Assorted cake*
Assorted fruit *Mixed nuts* *Confections*
Layer raisins
American and Camembert cheese
Water crackers *Coffee* *Salted wafers*

AVENUE HOUSE, EVANSTON, ILL.

Canape Avenue House
Oysters
Celery *Radishes* *Olives*
Consomme Imperial *Cream turtle soup*
Fillets of pompano, mignonette
Duchess potatoes
Roast young turkey, stuffed with chestnuts
Cranberry sauce
Prime roast beef rib
Mashed potatoes *Browned sweet potatoes*
Asparagus on toast *Green peas*
Christmas punch
Venison haunch, hunter's style
Lettuce and tomato salad, mayonnaise
Hot mince pie *Apple pie*
Steamed plum pudding, hard and brandy sauce
Vanilla ice cream with glazed cherries
Assorted cake *Mixed fruit*
American and Roquefort cheese
Coffee

THE ROME, OMAHA.

One dollar.
Cotuit cocktail
Celery hearts *Salte almonds*
Green turtle, old sherry
Cassolet de homard a la Rome
Pate de foie gras, sur canape
Admiral punch
Roast spring turkey, oyster dressing
Cranberry jelly
Candied sweet potatoes *Peas a la cream*
Asparagus, vinaigrette
New York ice cream and Christmas cake
—or—
English plum pudding, hard or brandy sauce
Neufchatel cheese *Toasted crackers*
Coffee

PLANKINTON HOUSE, MILWAUKEE.

Blue points
Consomme royal *Cream of chicken*
Boiled salmon trout, hollandaise
Sliced cucumbers *Potatoes chateau*
Patties a la reine
Fillet mignon, with fresh mushrooms
Fresh pineapple fritters au rhum
Roast Plankinton prime ribs of beef, natural gravy
Roast young turkey, chestnut dressing
Mashed potatoes *Baked sweet potatoes*
Asparagus *Fried egg plant*
Christmas punch
Roast Philadelphia squab, currant jelly
Grapefruit salad
Baba au kirsch
Pumpkin pie *Mince pie* *Apple pie*
Tutti frutti ice cream
Assorted cakes
Imported or domestic cheese *Toasted wafers*
Assorted fruits *Confectionery*
Coffee
New York state cider

BATTLE HOUSE, MOBILE.

Old fashioned cocktail
Canape Battle
Bon Secour midgets
Celery
Green turtle, imperial
Queen olives *Salt almonds*
Broiled fillet of pompano, parsley butter
Demi-julienne potatoes
Bouchee of shrimp a la Newburg
French peas
Royal elttab
Roast stuffed turkey, cranberry sauce
Barbecued suckling pig, Southern style
Philadelphia squab, au cresson
Glace yams *Cauliflower au gratin*
Pyramid of chicken in jelly
Patti sticks
Christmas plum pudding, brandy sauce
Frozen egg nogg
Assorted cake
Basket of fruit
Mints *Ginger chips* *Bon bons*
Old English Cheddar cheese
Wafers *Coffee*

HOTEL ELDRIDGE, LAWRENCE, KAN.

Oyster cocktail
Celery *Salted almonds* *Olives*
Mock turtle *Consomme clear*
Prime ribs of beef, au jus
Young turkey, oyster dressing, cranberry jelly
Roast domestic goose, apple sauce
Sweetbreads, en cases
Frozen egg nog
Candied yams *Mashed potatoes*
New peas *Waldorf salad* *Wax beans*
English plum pudding, brandy sauce
Pumpkin pie *Mince pie*
Ice cream a la Eldridge
Cheese *Assorted cakes* *Crackers*
Nuts *Figs* *Raisins* *Coffee*

THE MILLARD, OMAHA.

Blue points *Celery*
Chicken with okra *Consomme, nivernaise*
Olives
Baked fillets of trout, Normande
Potatoes, Victoria
Vol-au-vent of sweetbreads
Jelly puffs, wine sauce
Crabmeat cutlets, ravigote sauce
Roast beef, au jus
Roast domestic goose, fried apples
Roast young turkey, cranberry sauce
Cardinal punch
Mashed potatoes *Browned sweet potatoes*
Cauliflower, hollandaise *Green peas*
Head lettuce salad
English plum pudding, brandy sauce
Hot mince pie *Pumpkin pie*
New York ice cream
Assorted cake
Nuts and assorted fruit
Swiss cheese *Roquefort cheese*
Club house cheese *Bent's water crackers*
Butter crackers
Tea *Coffee* *Buttermilk* *Milk*

COLONIAL HOTEL, CLEVELAND.

Canape epicurean
Piementoes *Celery* *Salted almonds*
Cotuits mignonette
Consomme imperatrice
Green turtle aux quenelles
Lobster Newburg en ramequin
Supreme of chicken, Parisien—or
Fillet mignon cardinal (choice)
Prime sirloin of beef, Yorkshire pudding—or
Roast turkey, cranberry sauce (choice)
Bermuda potatoes in cream
Grilled sweet potatoes
Asparagus hollandaise
Green peas
Frozen egg nog
Scotch grouse, bread sauce
Pate de foie gras *Boned turkey*
Lettuce and tomato, cheese souffle.
Peach coupe
Individual ice cream fantasie
Fruit *Petits fours* *Bon bons*
American and Roquefort cheese
Coffee *Sweet cider*

HOTEL ROBIDOUX, ST. JOSEPH, MO.

Seventy-five cents.
Blue points
Clam chowder *Celery* *Bouillon in cup*
Olives *Radishes*
Baked salmon trout, cardinal
Potatoes Saratoga
Sweetbreads pique, champignons
Browned potatoes *French peas*
Kentucky punch
Roast turkey, cranberry sauce
Sweet potatoes *New beets*
Combination salad
Pumpkin pie *Pudding a la Victoria*
Maraschino ice cream
Assorted cake
Coffee *Stilton cheese* *Cider*

THE WEST, MINNEAPOLIS.

One dollar.
Lobster or Blue point cocktail
Celery
Cream of chicken, Reine Margo—or
Consomme, Renaissance
Queen olives *Salted nuts* *Radishes*
Planked whitefish, en bordure—or
Striped sea bass, maitre d'hotel
Potatoes, fondante

CHOICE

Veal sweetbreads, glace, fresh mushrooms
Croustade of reed birds, perigourdine
Terrapin in ramequin, a la West
Frozen egg nog

CHOICE

Ribs of prime beef, au jus
Turkey, chestnut dressing, cranberries
Suckling pig, apple marmalade

CHOICE OF TWO

Mashed potatoes *Candied sweet potatoes*
Early June peas *Cauliflower au gratin*
Stewed tomatoes *Egg plant*

CHOICE

Pate de foie gras with truffles, a la gele
Salad, a la Minne

CHOICE

Christmas plum pudding, hard and brandy sauce
Apple pie
Charlotte russe, aux fruits
Chocolate parfait
Roquefort or New York cream cheese
Toasted crackers
Coffee

THE LUCERNE, NEW YORK.

Dollar-and-a-half.

Buzzard Bays *Blue Points* *Clam cocktail*
Clear green turtle *Consomme Marguerite*
Boiled fresh mushrooms, maitre d'hotel
Salted almonds *Celery* *Sliced tomatoes*
Supreme of sole a la marechale
Sliced cucumbers *Potatoes Anna*
Young Vermont turkey, chestnut and truffle dressing, cranberry sauce
Asparagus, hollandaise *Sweet potatoes glacees*
Roast sirloin of beef, Yorkshire pudding
Creamed onions *French green peas*
Mashed potato
Boneless quail stuffed in cases a la moderne
Casserole of creamed sweetbreads, Montebello
Peach a la conde
Benedictine punch
Roast English partridge, bread sauce
Lucerne salad
Fresh strawberry short cake
Christmas pudding, cognac sauce
Mince pie *Cocoanut pie* *Assorted fancy cakes*
Vanilla ice cream
Grapes *Apples* *Oranges* *Raisins*
Mixed nuts
Roquefort, brie or cream cheese
Demi-tasse

VARYING THE ENTREE DISHES.

Illustrating the daily change of entrees at the Hofbrau, Chicago:

Braised fresh beef tongue, creamed spinach.. 50
Garlic knackwurst, puree of peas..... 45
Creamed sweetbreads, a la Newburg..... 60
Minced chicken with green peppers, au gratin 60
Omelette with chicken livers..... 45
Small fillet of beef, bordelaise..... 65
Gaense klein mit kartoffel pfannkuchen..... 50
Broiled veal kidney, escarole salad..... 50
Vienna beef goulash with spatzel..... 45
Crabmeat a la Dewey..... 60

Small fillet of beef, Stanley..... 65
Browned corn beef hash with poached egg... 45
Curry of mutton with cocoanut, rice border.. 45
Lobster a la Newburg..... 60
Fresh mushrooms stuffed with crabmeat, au gratin 65
Individual baked chicken pot pie, family style 60
Braised pork shanks with stewed red cabbage 50
Turkey wings and giblet, risotto Italienne... 50
Spaghetti with chicken livers and mushrooms 45
Scrambled eggs with Swiss cheese..... 40

Hassenpfeffer mit kartoffel kloessen..... 50
Deerfoot Farm Sausage, mashed potatoes... 50
Fried honeycomb tripe, Spanish onions, Lyonnaise 45
Lobster a la Creole in rice border..... 60
Scrambled eggs with Virginia peanut ham... 40
Minced beef tenderloin with fresh mushrooms 60
Mutton Stew, navy beans..... 45
Spring chicken saute, Bourguignonne..... 65
Breslauer steak, creamed French string beans 50
Broiled lamb steak, French fried potatoes... 60

Bear stew, Russian style..... 50
Curried lamb hash with rice border..... 50
Crab flakes and lobster Newburg..... 60
Paprika schnitzel, potato pudding..... 60
Scrambled eggs with smoked sturgeon..... 40
Larded grenadin of beef, pickle sauce, noodles au gratin 60
Broiled mallard duck, grilled sweet potatoes. 65
Sweetbread cutlet, fresh mushroom sauce, cauliflower au gratin..... 50
Creamed chipped beef, Portugaise..... 45
Hamburger roll, puree of lentils..... 45
Caneloni a l'Italienne..... 50

TWENTY-FIVE-CENT VEGETARIAN DINNER.

In Chicago there is a pure food restaurant of the vegetarian order where meals are served of cooked or raw foods. Here is the menu of a twenty-five-cent cooked food dinner, the diner given choice of one dish under each heading:

SOUPS: Vegetable; yellow pea.
VEGETABLES: Baked beans and brown bread; vegetable roast.
CEREALS: Whole wheat and raisins; rice and raisins; corn meal and raisins; strength-food and raisins.
SALADS: Fruit salad; potato; lettuce.
DESSERTS: Whole wheat prune pudding; whole wheat date pudding; rice pudding; tapioca pudding; fruited cornstarch; maple syrup; stewed apricots; stewed prunes; stewed figs; apple sauce.
PIES: Apple, date, lemon, cream, pumpkin, apricot, raisin.
DRINKS: Cocoa; cereal coffee; apple juice; milk, tea and coffee.

ILLUSTRATION OF LIMITED SELECTION.

A new departure at the West Hotel in Minneapolis is a luncheon served from twelve to two for fifty cents; or with soup, sixty cents. Here is a sample menu: [Note the word "choice," limiting selection to one dish of each course.]

Radishes or Pickles

CHOICE

Individual planked whitefish en bordure
Spring lamb stew, Dublin style
Pork tenderloin with fried apples, piquante sauce
Chicken salad with lettuce sandwiches
Turkey wings with rice, oyster sauce
Short ribs of beef, browned potatoes

Old fashioned doughnuts

Baked potatoes or hash sweet potatoes, browned, Lyonnaise

CHOICE

Spaghetti a l'Italienne String beans

CHOICE

Maryland apple pudding, brandy sauce
Mince pie and cheese
Charlotte russe
New York ice cream and cake
Coffee Tea Milk

LUNCH SOUP

Chicken broth and rice served in soup plate, bread and butter, 20c.

Consomme, tapioca served in soup plate, bread and butter, 20c.

Ox joints with barley served in soup plate, bread and butter, 20c.

COMBINATION SUPPERS.

Combination Suppers served from six to eight p. m. at the Courtland of Canton, Ohio. All end with rolls or toast; coffee, tea or milk. [A foot note gives the price list of fruits, cereals, and griddle cakes ordered extra with combination suppers.]

No. 1—25 cents: Two boiled eggs, baked potatoes.

No. 2—30 cents: Bouillon, two boiled eggs, fried potatoes.

No. 3—30 cents: Bouillon, sausage and cake, fried potatoes.

No. 4—35 cents: Bouillon, calf liver and bacon, baked potatoes.

No. 5—35 cents: Bouillon, ham or bacon with eggs, baked potatoes.

No. 6—40 cents: Bouillon, boiled or broiled salt mackerel, baked potatoes.

No. 7 — 40 cents: Bouillon, finnan haddie, cream sauce, baked potatoes.

No. 8—40 cents: Boulllon, two lamb chops, fried potatoes.

No. 9—50 cents: Bouillon, small tenderloin or sirloin steak, supper potatoes.

No. 10—60 cents: Bouillon, half spring chicken, supper potatoes.

Seventy-fifth anniversary of the founding of the Psi Upsilon fraternity at the Falmouth, Portland, Maine:

Cape Cods, deep shell
Celery Queen olives
Consomme, jardiniere
Salted pecans
Fried smelts, tartar sauce
Cucumbers, French dressing
Julienne potatoes
Broiled boneless squab chicken
Griddled sweet potatoes Brussels sprouts
Salad of chicory
Roman punch
Rameses cigarettes
Fraternity ice cream Assorted cake
Camembert cheese Toasted crackers
Coffee
Cigars

A banquet at the Seneca, Rochester:

Canape assortis
Clam cocktail
Pottage Bolivar
Celery Olives Almonds
Mousse of king fish, nantua
Potatoes, noisette Cucumber, Vernon
French artichoke, Hollandaise
Sorbet au champagne
Breast of partridge
Salad Margery
Coupe Jeannette
Petits fours Bon bons
Cafe
Dry sherry *Ruinart vin brut*
Cigarettes *Cigars*

The Gridiron Club, composed of the brightest minds in Washington, D. C., gives annually a dinner which is world famous for sparkling wit, particularly in the form of repartee. The menus of this club are models, combining the essentials of careful selection, proper arrangement, few courses, and printed in English. This is the menu of the dinner held December 12, 1908:

Canape New Willard
Cotuit oysters
Celery Pimolas Radishes Nuts
Gumbo creole, strained
Filet of Potomac bass, Jolnville
Cucumbers
Smithfield ham with spinach
Terrapin Maryland
Gridiron punch
Virginia quail en casserole
Grapefruit salad
Ices a la Murphy Cakes Coffee
Martini Cocktails
Haut Sauterne
Moet & Chandon Imperial Crown Brut

The Transportation Association of Milwaukee banqueted at the Plankington House. The menu was in form of a railroad ticket in coupons, each coupon "good only on date stamped on back" and devoted to its particular feature as "Committees," "Music," "Toasts," and "Menu." This was the menu:

Canape d' anchovies
Blue points on half shell
Green turtle soup, English style
Celery Radishes Olives
Fillet of bass, honfleur
Potatoes duchesse
Fillet of beef
Mushrooms
Punch cardinal
Roast squab chicken, stuffed
Potatoes gaufrettes
Salad de saison
Vanilla ice cream Assorted cakes
Gorgonzola cheese Toasted wafers
Demi tasse
Roxo water *La Violeta cigars*

Banquet of Ohio Hotel Clerks' Association at the Gibson House, Cincinnati:

Blue point cocktail
Olives Almonds Celery
Creme St. Germain
Filet de sole, Marguery
Potatoes chateau
Sweetbread pique, sauce bearnaise
Sorbet, au kirsch
Squab, en casserole
Hearts of lettuce, club dressing
Cake Strawberry mousse
Roquefort and camembert
Wafers Toasted rye bread
Demi tasse
Old Solera *Laubenheimer* *White Seal*
Moet & Chandon *Mohn's grape juice*
Budweiser *White rock*
Cigars

The leading stewards and chefs of St. Louis discussed the following menu as guests of the Jefferson Hotel:

Buffet Russe
Huitres aux gourmets
Carciofini Celeri Radis Amandes salees
Tortue verte, claire, oloroso
Matelote de bass, gros bonnet
Concombres Pommes Coliseum
Longe de veau braise, aux primeurs
Salade endive et escarole
Bombe diplomate
Mignardises
Port du Salut
Cafe diabolique
Bijou cocktail, Xeres, Chateau Latour Blanche, Bourgoyne, Pommery Sec, Liqueurs, Cigars, Cigarettes

Breakfast, dinner and supper cards of the St. Charles of St. Joseph, Mo., a pioneer American plan house advocating the condensed menu:

BREAKFAST.

Hot bouillon in cup
Honey Oranges Stewed Prunes
Corn flakes Shredded wheat biscuits
Grape nuts Milk toast
Sliced tomatoes Oat meal
Eggs as ordered: Fried, boiled, shirred, scrambled
Omelettes—plain, jelly, ham, parsley
Fried pork chops Fried sausage
Fried corn meal mush
Broiled sirloin steak, or Tenderloin steak, plain or with tomato sauce
Breakfast bacon Broiled ham
Fried spring chicken, cream gravy
Potatoes: Boiled, in cream, French fried
Graham, white or rye bread
Dry and buttered toast
Hot biscuit Wheat muffins
Buckwheat cakes, log cabin maple syrup
Coffee Tea Cocoa Milk

DINNER

Veal broth, au croutons Oyster soup
Celery Sliced tomatoes Radishes
Fried smelts, tartar sauce
Sweetbread croquettes with mushrooms
Chicken salad, mayonnaise
New cider Prime roast of beef, au jus
Mashed potatoes Grilled sweet potatoes
Roast young duck with jelly
Stewed corn Asparagus on toast
Strawberry preserves
Peach cobbler, orange sauce
Brown bread
Hot mince pie Alaska wafers
Lemon meringue pie
Assorted cake Roquefort cheese
Chocolate ice cream
Coffee Tea Cocoa Milk

SUPPER

Corn meal mush Corn flakes Wheat berries
Broiled: Sirloin steak, or Tenderloin steak, plain or with onions
Eggs as ordered: fried, boiled, shirred, scrambled
Omelettes—Plain, jelly, ham, parsley
Potatoes in cream, Baked potatoes Cottage fried potatoes
Pigs feet with fried hominy
Stewed veal with peas
Fried pork chops
Tomato toast Corn patties
Cold: Roast beef, Ham, Pork, Corned beef
Graham, white or rye bread
dry and buttered toast
Parker House rolls Milk toast
Bread cakes, log cabin maple syrup
Assorted cake Apple sauce
Coffee Tea Cocoa Milk

The Republican House of Milwaukee is nationally famed for the excellence of its table, American plan. Herewith are menus for the noon and evening meals on a recent Sunday:

NOON MEAL

Blue points
Consomme, royal Mock turtle, Anglaise
Boiled Sacramento salmon, sauce hollandaise
English celery Salted almonds
Potatoes gastronome
Boiled leg of South Down mutton, sauce soubise
Roast prime ribs of beef, hasty pudding
Roast saddle of venison, sour cream sauce
(by permission of game warden)
Stewed okra Browned potatoes
Charlotte of fruit, au meringue
Braised calves' sweetbreads, a la jardinierre
Fillet mignon, sauce bearnaise
Stewed tomatoes Mashed potatoes
Sweet catawba punch
Roast spring chicken, giblet sauce
Bruxell sprouts Grilled sweet potatoes
Lettuce salad, egg sauce Salad, a la Waldorf
English plum pudding, au cognac
Apple pie
Boston cream pie Pistachio ice cream
Assorted cake Fruit Selected nuts
Gruyere cheese American cheese
Saratoga flakes, Toasted Bent's wafers
Coffee

EVENING MEAL

Cream of oysters
Broiled Spanish mackerel, steward sauce
Sliced cucumbers Queen olives Saratoga chips
Veal cutlet saute, paprica sauce
Roast tenderloin of beef, pique, mushroom sauce
French peas Potato croquettes
Compote of figs, a la Richelieu
Salmi of domestic duck, style bigarade
Sugar corn, au gratin Mashed potatoes
Cold roast beef Cold roast veal
Salmon in aspic jelly
Cold boiled ham Diverse sausage
Lettuce salad, French dressing
Mayonnaise of chicken
Parker House rolls Johnny cake
Strawberry bisque ice cream
Lady fingers Macaroons Fruit cake
Sliced peaches, with cream
Roquefort cheese American cheese
Manna butters Toasted rye bread
Coffee Tea Cocoa

Wright Marble, steward the Hillman, Birmingham, Ala., sends an assortment of his cart du jour productions, which are in service from 10:30 a. m. until midnight. The special dishes are printed in heavy black type at the foot of the hill. Here are samples:

Corn bread with entrees today
2 special baked potatoes, stripped with bacon, 35
Baked macaroni with cheese, 2 muffins, toasted, 35
Half boiled capon, egg sauce, 50
Half smothered chicken, fried mush, 50
2 special baked potatoes, stripped with bacon, 35

Twenty-eighth annual banquet of the Baltimore Merchants and Manufacturers' Association at Hotel Rennert:

Winter Harbors
Haute Sauterne
Consomme clear
Sherry, Vintage 1847
Celery Salted nuts Olives
Terrapin a la Rennert
Mumm's selected Brut
Mumm's extra dry
Roast Jersey capon
Potatoes Parisienne Fresh mushrooms
Canvas back duck
Hominy, chafing dish
Smithfield ham
Hearts of lettuce
Fancy ices Assorted cakes
Roquefort cheese Camembert
White Rock
Toasted crackers
Coffee
Perfectos
Liqueurs

Banquet in honor of Judge Henry C. McWhorter at the Ruffner, Charleston, W. Va.:

Martini cocktail
Bluepoints
Chateau Yquem
Chicken bouillon
Fillet of white fish, Venitienne butter
Potato croquettes
Roast quail Bar le duc
White seal
Fried hominy French peas
Fruit salad
Napolitaine ice cream Fancy cakes
Roquefort cheese
Coffee
Cigars

Luncheon, Ohio Association of Master Bakers at the Courtland, Canton:

Manhattans
Blue points
Celery hearts Queen olives Radishes
HOT SERVICE
Consomme, Royal
Broiled spring chicken
Saratoga chips
COLD SERVICE
Canton brew
Canape, varie
Salmon trout en aspic
Sardines aux truffles
Sliced young turkey
Boned Philadelphia capon
Wiltshire ham, glace
Spiced beef tongue
German potato salad
Fresh lobster salad, en mayonnaise
Camembert Roquefort Swiss
Coffee
Cigars

The Edward Donlan dinner at the Grandon Hotel, Helena, Mont. (300 plates at $10):

Martini cocktails
Canape Molossal cavair
Blue Points—sauce mignonette
Amontillado
Essence of chicken en cup
Celery hearts Salted almonds Queen olives
Fillets of pompano, a la Bella
Pommes persilade
Sauterne
Larded tenderloin of beef, aux champignons
Petits pois
Pommes duchesse
Pontet Canet
Roast quail, au cresson
G. H. Mumm's Extra Dry *Cigarettes*
Romaine salad
Neapolitan ice cream
Petits fours
Cheese
Demi-tasse

To the Women Teachers of California at the Vendome, San Jose (500 plates):

Blue Points
Celery
Green turtle, Imperiale
California olives Salted almonds
Pompano, en papillote
Pommes serpentine
Vol au vent of sweetbreads, a la Toulouse
Sorbet, champagne
Wafers
Roast Philadelphia squab, farcie, au cresson
Asparagus, en mayonnaise
Neapolitan ice cream
Assorted fancy cake
Cheese Crackers
Cafe Noir

Fifty-cent luncheon at the Cawthon, Mobile:

Tomato with rice
Radishes Pickles
Baked sea trout, Poinciana
Potatoes persillade
Pig jowl with fresh mustard greens
or
Short ribs of beef with browned potatoes
Boiled potatoes Succotash
Celery salad
Tapioca pudding
Coffee

Luncheon, noon to two-thirty p. m., fifty cents, at the Battle House, Mobile:

Cream of tomato
Olives Radishes
Broiled sea trout, maitre d'hotel
Chip potatoes
Pork sausage with sauer kraut
Braised loin of beef with browned potatoes
Candied yams Baked corn
German potato salad
Lemon meringue pie
Coffee Tea Milk

Dinner ($1.00) at the New Mexican Gulf Hotel, Pass Christian, Miss.:

Shell oyster cocktail
Oxtail a l'Anglaise
Olives Salted almonds Radishes
Broiled Spanish mackerel
Parisian potatoes
Chicken patties a la Richelieu
Apple fritters, sauce au cognac
Mashed potatoes Grilled sweet potatoes
Roast young turkey, cranberry sauce
New spinach with egg
Stewed young carrots
Roast ham, champagne sauce
Fresh lobster salad au mayonnaise
Steamed fruit pudding, brandy sauce
Apricot pie Cocoanut pie
Lemon jelly
Neapolitan ice cream Assorted cake
Cheese: American, roquefort
Tea Coffee Milk

Luncheon (75 cts.) at the New Mexican Gulf Hotel, Pass Christian, Miss.:

Boiled hard shell crabs
Consomme a la printaniere
Sliced tomatoes Green onions
Mexican Gulf special fried oysters
Fricasse of turkey wings
Small steak with green peas
Blue wing teal, currant jelly
Roast loin of veal, brown gravy
Cold prime beef Smoked beef tongue
Mashed potatoes Boiled sweet potatoes
Mashed turnips Cauliflower, drawn butter
Chicken salad
Raspberry sponge cake with whipped cream
Walnut granite ice
Assorted cake Cup custard
Neufchatel or American cheese
Tea Coffee Milk

Table d'hote, $1.25, at the Battle House, Mobile (served from 5:30 to 8 p. m.).

Mobile hot cocktail
Celery
Potage, Imperial
Queen olives Salt almonds
Boiled sea trout, lemon butter
Chip potatoes
Tenderloin steak, bernaise
Asparagus
Pineapple sherbet
Roast goose, sage and onion dressing
New potatoes Cauliflower au gratin
Fresh lobster en mayonnaise
Salad sponge drops
Nougat ice cream
Cherry kisses Gold cake
Macaroons
Bon bons Mints
Ginger chips
Basket of fruit
Roquefort or edam cheese Wafers
Coffee

Tea Garden Menu (afternoons 2 to 6), individual service. The Grunewald, New Orleans:

TEA

Orange Pekoe 20 Buds of Formosa (oolong) 20
Garden young hyson (green) 20
Grunewald guest's tea (special) 20

COFFEE

Cafe Creole 20 Cafe Russe 20
Cafe de Paris 25
Cocoa 25 Chocolate 25

HOT

Chicken consomme (in cup) 25
Clear green turtle (in cup) 25
Oyster broth (in cup, 25) Oyster stew 25
Cream stew 35 Toasted muffins 15
Dry toast 10

COLD

Spiced oysters, Bellevue 30
Eggs Russian style 30 Terrine of capon 50
Daube glace 40 Galantine of turkey 50
Pate de foie gras "Grunewald" 50

SANDWICHES

Foie gras de Strasbourg 30 Chicken 25
Club 40 Nut 25
Lettuce 25 Egg 25
Ham, tongue or beef 20

FRENCH PASTRY

Palais de Dames 15 Ess vanille 15
Batons praline 15 Sacrestains 15
Tartlettes 15 Macaroons 15
Lady fingers 15 Madeleine 15
Eclaires assortis 25

ICES

Lemon 25 Orange 25 Pineapple 25

ICE CREAMS

Vanilla, Strawberry, Chocolate Coffee, Pistachio 25

Cafe parfait 25 Nesselrode pudding 40
Arc en ciel 40 Tutti frutti 30
Charlotte Russe 25 Meringue glace 30

From the Carte du Jour of the Battle House, Mobile:

OUR SOUTHERN SPECIALTIES

Timbale of crab	.25
Crab cocktail	.50
Mobile crab omelette	.50
Bisque of crayfish	.30
Gumbo Creole style	.30
Shad roe with bacon	.75
Broiled shad	.75
Planked shad	$1.00
Broiled Kennebec salmon	.90
Green turtle soup	.40
Green turtle stewed with cepes bordelaise	$1.50
Baked red snapper, Cubion	.75
Curric of shrimp with rice	.60
Crab flake, Maryland	$1.00
Crab flake, Newburg	$1.00
Philadelphia squab en casserole	$1.00
Squab with bacon	.75
Home made chicken pie (1 hour)	$2.00
Tomato frappe (1)	.25
Shredded lettuce with cheese cardinal	.50
Biscuit glace	.25
Cafe parfait	.25

CLUB BREAKFASTS at the New Mexican Gulf Hotel, Pass Christian, Miss.:

DAIRY DISHES

Buckwheat corn or wheat cakes 20c
Buttered toast 15c Cream toast 25c
French toast 25c
Oatmeal with cream 15c
Cream of wheat with cream 15c
Grape nuts with cream 15c
Malta vita with cream 15c
Shredded wheat biscuit 15c
Corn flakes 15c
Puffed wheat or rice 15c

FRUIT

Grape fruit 20 to 40
Grape fruit with maraschino 30 to 60c
Oranges, each, 10c
Oranges sliced, each 15c
Orange juice 25c
Orange marmalade 20
Bananas with cream 20c
Preserved figs 20c Bar le duc 40c
Sliced pineapple 20
Stewed prunes 20c Baked apple 20c
Comb honey 20c Preserves 20c
Malaga grapes 20
Clam broth 15c Egg bouillon 15c

NO. 1—25 CENTS

Rolls or toast or German coffee cake
Coffee or tea or milk

NO. 2—35 CENTS

Rolls or toast or German coffee cake
Boiled eggs (two)
Coffee or tea or milk

NO. 3—40 CENTS

Rolls or toast or German coffee cake
Fried eggs (two) or
Fried oysters
Potatoes, baked or fried
Coffee or tea or milk

NO. 4—50 CENTS

Rolls or toast or German coffee cake
Salt mackerel or
Tripe, broiled or a la Creole or
Broiled ham or bacon or
Chipped beef in cream
Potatoes, baked or fried
Coffee or tea or milk

NO. 5—60 CENTS

Rolls or toast or German coffee cake
Ham or bacon and eggs or
Lamb kidneys, saute
Potatoes, baked or fried
Coffee or tea or milk

NO. 6—65 CENTS

Rolls or toast or German coffee cake
Broiled whitefish or
Veal cutlet, plain or
Minced beef, with green peppers
Potatoes, baked or fried
Coffee or tea or milk

NO. 7—70 CENTS

Rolls or toast or German coffee cake
Chicken liver, saute, with mushrooms or
Broiled veal kidney, with bacon or
Fruit omelette
Potatoes, baked or fried
Coffee or tea or milk

NO. 8—75 CENTS

Rolls or toast or German coffee cake
Minced chicken with green peppers or
Lamb chops
Potatoes, baked or fried
Coffee or tea or milk

NO. 9—80 CENTS

Rolls or toast or German coffee cake
Small steak or
English mutton chop, with kidney
Potatoes, baked or fried
Coffee or tea or milk

NO. 10—90 CENTS

Rolls or toast or German coffee cake
Half fried spring chicken, cream sauce or
Fried sweetbreads, tomato sauce
Potatoes, baked or fried
Coffee or tea or milk

Breakfast at the Northwest, Bismarck, N. D.:

Clam broth
Raked apples with cream French prunes
Rolled oats Grape nuts
Shredded wheat biscuit
Tenderloin steak Sugar cured ham
Fried mush
Fried spring chicken, crisp bacon
Brookfield farm sausage, mashed potatoes, brown gravy
Fresh country eggs as ordered
Baked potatoes French fried potatoes
Hot rolls Crisp toast Doughnuts
Plain bread Graham bread
Hot cream waffles, strained honey
Bread cakes, maple syrup
Coffee Tea Cocoa

Dinner at The Northwest, Bismarck, N. D.:

Consomme Royale Chicken okra
Olives Sliced cucumbers
Panned Fillet of trout, au maderia
Saratoga chips
Boiled sugar cured ham, sauce piquante
Fillet mignon aux champignons
Blanquette of sweetbreads aux petits pois
Banana fritters, sweet sauce
Roast prime ribs of beef au jus
Snowflake potatoes Cut wax beans
Roast young chicken, stuffed, demi glace
Corn on the cob Steamed potatoes
Head lettuce and tomato salad, French dressing
Raisin pudding, lemon sauce
Raspberry pie Almond ice cream
Assorted cake
Edam cheese Hard and soft crackers
Cafe noir

From the Breakfast card of the Cawthon, Mobile:

THE CAWTHON'S EGG BILL.

EGGS.

Boiled Eggs (2)...20c	Scrambled Eggs....25c
Boiled Eggs (3)...25c	Poached Eggs.....25c
Fried Eggs (2)....20c	Shirred Eggs.....25c
Fried Eggs (3)....25c	Plain Omelette.....25c

Scrambled Eggs.

Aux Fines Herbes—(mixed with parsley, pickles and onions, hashed very fine).....35c
Au Jambon—With finely shredded or minced ham 35c
A la Cawthon—On toast, covered with goose liver paste and scrambled with tomatoes..50c
Aux Pointes d'Asperges—With asparagus tips 40c
Au Cervelle de Veau—With calves brains.....40c
Au Beurre d'Anchois—Anchovy paste mixed with butter, put on toast, covered with scrambled eggs.....45c

Poached Eggs.

Seville—On toast with goose liver paste, fresh mushroom sauce.....60c
Grand Duc—Garnished with asparagus tips, fresh mushrooms and cream sauce.....50c
Hervey—On fried ham with brown gravy and timbales of boiled hominy.....50c
Mornay—On toast, covered with cream sauce, parmesan cheese and baked in oven.....50c
Richelieu—On foi gras toast with rich tomato sauce 50c

Shirred Eggs.

Mobile—Garnished with shrimps, cooked in cream sauce and mushrooms.....50c
Meyerbeer—Garnished with kidney and port wine sauce around the edges.....50c
Au Beurre Noir—With nut brown butter.....40c
A la Matelot—With a rich brown fines herbes and onion sauce, garnished with anchovies.50c
Rossini—Dressed in a border of chicken livers and mushrooms.....50c
Mornay—With rich cream sauce au gratin...40c
Waldimir—Covered with finely chopped mushrooms, asparagus tips, covered with parmesan cheese and baked in oven.....50c
Mirabeau—Anchovy butter and anchovies....40c
Bercy—Jones sausage, flavor onions, tomato sauce 40c
A la Turque—Chicken livers, mushroom sauce.50c

Omelettes.

The Hervey Special—A creation of our own (main part fresh shrimp).....50c
Allemande—Eggs mixed with rich pancake batter fried in butter.....40c
Francaise—Eggs highly seasoned, cream and flavored with eschalots.....40c
Hongroise—Seasoned with paprika, fried ham, onions, rich cream sauce poured around it.50c
Italienne—Chicken livers, ham and mushrooms hashed fine, tomato sauce.....50c
Provencale—Tomatoes, garlic and cepes.....40c
Creole—Green and red peppers, ham, tomatoes, onions and mushrooms.....60c
Parmentier—With potatoes, brown sauce....40c
Jardiniere—Filled with mixed vegetables....40c
Maxine Elliott—Filled with fresh mushrooms cooked in cream.....60c

From the Breakfast card of the Cawthon, Mobile:

NATIONS' AND STATES' BREAKFASTS.

(*With all Nations' and States' Breakfasts we serve French or German fried potatoes, rolls, coffee, tea or milk.*)

The Alabama Breakfast—Chicken Hash, pearl grits, wheat cakes.....50c
The Cuban Breakfast—Assorted fruit, fried or boiled eggs, strip bacon.....50c
The Mexican Breakfast—Omelette with chili con carne.....40c
The Spanish Breakfast—Poached eggs on toast, covered with goose liver paste, and mushroom sauce.....60c
The French Breakfast—Plain omelette or fried eggs 35c
The Italienne Breakfast—Fried apples with salt pork.....45c
The German Breakfast—Calves' livers and bacon 45c
The English Breakfast—Mutton chops.....50c
The Scotch Breakfast—Broiled or boiled finnan haddie 45c
The Russian Breakfast—Omelette with Russian anchovies.....40c
The American Breakfast—Corned beef hash with poached egg.....40c
The Norwegian Breakfast—Broiled or boiled salt mackerel.....40c
The Swedish Breakfast—Codfish in cream or codfish cakes.....40c
The Massachusetts Breakfast—Country sausages with wheat or buckwheat cakes.....45c
The New York State Breakfast—Small sirloin or tenderloin.....65c
The Virginia Breakfast—Major Dodd's Virginia ham with eggs.....75c
The Kansas Breakfast—Ham or bacon with eggs 50c
The Pennsylvania Breakfast—Pork chops.....50c
The Golden Gate Breakfast—Half broiled or fried chicken.....80c
The Fisherman's Breakfast—Choice of fried or broiled red snapper, trout, Spanish mackerel or sheephead.....40c
The Home Breakfast—Wheat or buckwheat cakes 25c

"Our own, the Hervey Farm" supplies this house with all the cream and milk, all the vegetables, lettuce, part of poultry, eggs and veal, and all the pork used here. Our herd of cows is the finest obtainable. Our dairy is kept in perfect sanitary condition.

The weekday specials at the Neil House, Columbus, Ohio:

MONDAY
Corned beef with cabbage
TUESDAY
Beef a la mode, potato pancake
WEDNESDAY
Chicken fricasse with biscuit
THURSDAY
German pot roast with cabbage
FRIDAY
Salt mackerel, baked in cream
(With boiled new potato)
SATURDAY
Chicken livers with mushrooms

Banquet of Pittsburgh Stewards' Club at Hotel Schenley:

Bluepoints
Olives Salted nuts Celery
Strained chicken gumbo in cups
Lobster patties
Roast squab
French peas Julienne potatoes
Matinee salad
Fancy ices Assorted cakes
Coffee

Opening dinner The Chandler, Marshfield, Oregon, under auspices of Chamber of Commerce:

A martini
Canape of anchovy
California oyster cocktail
Consomme en tasse
Finger rolls
Ripe olives
Celery en branch
Tenderloin of sole, meuniere
Pommes parisienne
Filet mignon, aux champignons
Petits pois
Pineapple fritters, strawberry flavor
Success punch
Roast young turkey, chestnut dressing, cranberry sauce
Mashed potatoes
Asperges nouvelle, au beurre fondu
Chandler salad
English plum pudding, hard and brandy sauce
Individual Neapolitan ice cream
Macaroons Lady fingers Fruit cake
Crackers Cheese
Cafe noir

First dinner served to the people by The Lincoln, "an inn worth while" at Gooding, Idaho. [Introduction to card reads: First of a series of dinners to be served indefinitely at the Lincoln Inn, Feb. 5, 1909:]

Canape epicurean
Toke Points Breadsticks
Consomme royal
Green turtle Old sherry
Queen olives Celery Salted almonds
Baked barracuda, Point Shirley
Sweetbreads in cases, sauce supreme
Charlotte russe with fruits
Roast Idaho turkey a la Lincoln
Mashed potatoes Asparagus tips
Prime ribs of beef au jus
Claret cup
Barbecued suckling pig, Southern style
Browned sweet potatoes
French peas
Combination salad
English plum pudding, hard and brandy sauce
Hot mince pie Lemon meringue pie
Pistachio ice cream
Assorted cake
Oranges Saratoga flakes Glaces fruit
Swiss cheese Brie cheese
Mixed nuts
Demi-tasse

Proprietor E. M. Tierney of Hotel Marlborough, New York, recovered from a dangerous illness, gave a dinner to employes of the hotel in appreciation of their loyalty to him. This was the menu:

Blue points
Olives Celery Radishes
Chicken a la Reine
Baked bluefish a l'Italienne
Pommes chateau
Larded fillet of beef a la jardiniere
Roman punch
Broiled squab chicken on toast au cresson
Julienne potatoes
Marlborough salad
Harlequin ice cream Assorted cake
Cheese Crackers
Coffee
Cocktail Sauterne Claret Beer Lemonade

Lincoln Centennial banquet at Hotel Broezel, Buffalo. 200 plates at $1.25.

Cotuit oysters
Martini cacktail
Celery Olives Radishes
Cream of chicken a la reine
Filet of yellow pike, joinville
Larded fillet of beef, mushroom sauce
Claret
Green peas Potatoes Hollandaise
Maraschino sherbet
Roast Philadelphia capon, giblet sauce
Boston lettuce, French dressing
Ice cream
Assorted cakes
Coffee
Cigars

Breakfast at the Burdick, Kalamazoo:

Grape fruit Sliced pineapple in syrup Bananas
Stewed prunes Baked apples
Chicken broth en tasse
Shredded wheat Grape nuts Maple flakes
Rolled oats with cream
Pettijohn's breakfast food
Pan fried perch Boiled or broiled salt mackerel
Oysters: fried, broiled or en caisse
Broiled sirloin or tenderloin steak, plain or with mushrooms
Calves' liver and bacon Lamb chops
Our own dairy farm sausage
Ham and eggs, country style
Fried spring chicken, family style
Shirred eggs and bacon
Fried mush, plain or breaded German pancake
Eggs: boiled, fried, scrambled, shirred, or poached
Omelettes: plain, ham, or jelly
Potatoes: baked, French fried, or a la creme
Graham or wheat bread Doughnuts
Hot Rolls
Toast: all kinds German coffee cake
Wheat or corn cakes
Comb or strained honey Preserved figs
Maple syrup
Cocoa Green or black tea Coffee

Menu of the annual banquet of the Kansas City Bar Association at the Coates House, (illustrating a selection of apt quotations for menu and toasts):

"All human history attests
That happiness for man,—the hungry sinner!—
Since Eve ate apples, much depends on dinner."
—Byron

Blue points

Celery Radishes Olives

"He was a bold man that first ate an oyster."
—Swift.

Clear green turtle, en tasse

"I hold my tongue to tell the truth
And keep my breath to cool my broth."
—Byron.

Lobster pattie a la cardinal

"And like a lobster boil'd, the morn
From black to red began to turn."
—Butler.

Punch a l'America

Wafers

Larded tenderloin of beef with fresh mushrooms

Parisienne potatoes, peas in case

"Give them great meals of beef and iron and steel, they will eat like wolves and fight like devils."
—Henry V.

Head lettuce and tomato, mayonnaise

"Our minds are like our stomochs; they are whetted by the change of their food, and variety supplies both with fresh appetite." *—Quintilian.*

Ice cream en form Assorted cakes

"And have their palates both for sweet and sour."
—Othello.

Roquefort cheese Crackers

Coffee

"Shed fragrance through the room."—Stephens.

Martini
Haut Sauterne
G. H. Mumm's extra dry
Apricot brandy
Cigarettes
Cigors

* * *

TOASTS

"Come, gentlemen, I hope we shall drink down all unkindness."

Mr. J. J. Vineyard, toastmaster

"Who pardoned none, nor spared the best,
And turned some very serious things to jest."
—Byron.

"The Outlook for the Young Lawyer."
Mr. Samuel W. Sawyer

"We think our fathers fools, so wise we grow,
Our wiser sons, no doubt, will think us so."
—Pope.

"The Law and the Lady".....Mr. W. S. Gilbert

"And, when a lady's in the case,
You know, all other things give place."
—Gay: Fables.

"Damages.....Hon. W. S. Cowberd

"Our chastisement or our recompense."
—Shelley.

"The Democracy of Justice: the Jury"
Hon. D. M. Delmas of the New York Bar

"Here's our chief guest,
If he had been forgotten.
It had been as a gap in our great feast."
—Macbeth.

"The cock, that is the trumpet to the morn,
Doth with his lofty and shrill-sounding throat
Awake the god of day."
—Shakespeare.

Menu of the famous Taft dinner at Hotel Grunewald, New Orleans, the menu card in form of a cotton bale:

Olives Pacanes salees Celeri

Amontillado

Crabes Pontchartrain

Gombo Nouvelle Orleans

Liebfraumilch 1900

Casburgot Chambord

Pommes de terre brabanconne

Poulet Creole

Chateau Lafitte 1875

Ananas au marasquin

Sarcelle farcie aux noix

Louis Roederer
Brut 1900

Champignons frais

Coeur de laitue

Biscuit glace Petits-fours

Pralines de coco assorties Gateau au gingembre

Cafe brulot

Eau de Londonderry lithia

Cognac

Cigares *Eau d'Abita* *Cigarettes*

A golden wedding feast at the Clifton Hotel, Ottawa, Ill., (100 plates at $1.00):

Blue points

Iced celery hearts

Consomme in cup

Olives Radishes

Individual planked fresh shad

Sliced cucumbers Potato croquettes

Tenderloin of beef, larded

Sliced tomatoes Latticed potatoes

Orange ice

Braized guinea squabs—currant jelly

Tips of asparagus Candied sweets

Fruit salad

Neapolitan cream Assorted cake

Roquefort Salted wafers

Cafe noir

Peabody Grill. Steam table lunch (from 11:30 to 2:30), The Peabody, Memphis:

New York clam chowder 15

Olives 10 Radishes 10 Blue points 20

Fried codfish balls in butter 30

Tenderloin of trout, tartar sauce 30

Hamburger steak, smothered onions 30

Pork spareribs with sauer kraut 30

Baked macaroni, a l'Italienne 30

Prime sirloin of beef 45; extra cut 80

Mashed or boiled potatoes 5

Stewed tomato 10 Spinach 10

India pudding, claret sauce 10

Apple pie 5 Banana custard pie 5

Strawberry ice cream 10

Assorted French pastry 10

Coffee per cup 10 Milk or buttermilk 5

Sweet cider, glass 5

Tennessee Brewing Co's Beer, glass 5

Imported pilsener, stein 15, glass 10

Imported Coburger bock, stein 15, glass 10

Portions on this bill will be served (without exception) to but one person.

After theatre special at the Marion, Little Rock, Ark..

Special shell fish cup, a la Marion, 60
Fresh lobster cocktail, 50
Fresh shrimp cocktail, 50
Crab flake cocktail, 50 Blue point cocktail, 30
Clam cocktail, 30 Blue points, 25
Rockaways, 30 Little neck clams, 25
Chicken broth, 25 Beef bouillon, 15
Tomato bouillon, 25
Mousse of chicken, tomato, clams, 25
Strained gumbo file, 25
Celery, 25 Queen olives, 20 Ripe olives, 20
Gherkins, 10 Radishes, 10
Pinmoney pickles, per jar, 20 Chow chow, 15
Stuffed olives, 20
Broiled live lobster, 60-1.00
Lobster, saute, bordelaise, 75
Lobster, a la Newburg, 75
Crab flakes, a la Maryland, 60
Oyster pattie, a la Marion, 60
Chicken flakes, a la King, 75
Planked filet mignon, a la Marion, 1.00
Sweetbread and fresh mushroom pattie, 60
Lamb chops, a la Waldorf, 60
Broiled milk fed chicken, French peas, 60-1.00
Broiled Philadelphia squab with bacon, 60
Club sandwich, 25 Special Marion club, 35
Bismark herring, 40 Roll mops, 30
Marinirte herring, 30
Merry Widow salad, 50 Shrimp salad, 40
Stuffed apple salad, 50 Lobster salad, 50
Chicken salad, 50 Stuffed tomato, 30
Frozen tomato, mayonnaise, 30
Baked Alaska, 50 Neapolitan ice cream, 20
Peach Melba, 25 Ice cream sandwich, 25
Ice cream croquette, 25 Lemon sherbet, 15
Frozen fruit, Francaise, 30 Cherry bounce, 25
Assorted cake, 20
Tea, per pot, 15 Coffee, per cup, 10
Chocolate, per pot, 25

SPECIAL DRINKS

Split of claret, 15 Split of sauterne 15
Split of red Burgundy, 20 Split of Mumm's, 1.00
Doubonnet wine, 15 Doubonnet cocktail, 15
Imported Wurzburger, glass, 10
Imported Wurzburger, stein, 20

Special today leaflet attached to bill of fare of The Alton Limited:

Bluepoints 25. Little neck clams.....25
Tomatoes 25. Cucumbers 25 Celery.....20
Old fashioned vegetable soup..... 20
Baked redsnapper, Spanish sauce.....50
Broiled black bass with bacon.....60
Fried frogs legs, tartar sauce.....50
Boiled leg of mutton, caper sauce.....50
Broiled squab on toast, currant jelly.....60
Roast young turkey, cranberry sauce.....60
Short ribs beef, broiled potatoes.....50
Blue wing teal duck with jelly.....60
Quail on toast au cresson.....60
Boston baked pork and beans.....30
Sweet potatoes 15. Baked squash.....15
Special baked potatoes 20. June peas.....20
Rice pudding, Vanilla sauce.....15
Hot mince pie 15. Apple pie.....10
Roquefort cheese and crackers.....20
Certified Jersey milk.....15

Served in the Rathskeller (from 11:30 a. m. to 2:00 p. m.) at the Marion, Little Rock, Ark.:

SOUPS

Cream of green peas 10
Consomme, Milanaise, 10

RELISHES

Young onions, 5 Olives, 10
Dill pickles, 10 Chow chow, 15

FISH

Boiled salmon, hollandaise, 30

ENTREES

Ragout of lamb, with vegetables, 30
Paprieka schnitzel, with noodles, 30
Boston baked beans, 15

ROASTS

Prime ribs of beef, au jus, boiled or mashed potatoes, 30
Young pig, apple sauce, 40

VEGETABLES

Mashed potatoes, 5 Lima Beans, 5
Spinach, 10

COLD MEATS

Half spring chicken, 40 Roast beef, 30
Ham, 30 Lamb's tongue, 25 Sardines, 25-35
Truffle sardines, 45 Tongue, 30
Roll mops, 25 Marinirte herring, 25
Bismark herring, 30
Potato salad served with all cold meat orders

SANDWICHES

Ham, 20 Tongue, 20 Imported Swiss, 20
Roast beef, 20 Chicken, 25 Sardine, 25
Caviare, 35 Club, 25
All sandwiches 10 minutes to serve

PASTRY

Cup custard, 10 Sliced apple pie, 10
Pie, a la mode, 20 Manhattan ice cream, 20
Vanilla ice cream, 15
Coffee, per cup, 10 Ice tea, 10 Milk, 10
Buttermilk, 10

Imported Wurzburger, glass 10; *stein,* 20
Doubonnet wine 15
Doubonnet cocktail, 15
Ballantines XXX ale and extra porter, 15c *the pint*

Four o'clock tea (from 4:00 to 5:30), at the Peabody, Memphis:

TEA, per person 25

English breakfast Oolong Ceylon tea
Fancy oolong Golden tip Formosa
Choice of following cakes:
Cheese straws Toasted English muffins
Jelly tarts
Duchesse broth 30
Chicken consomme, whipped cream 20
Blue points 25 Lobster cocktail 50

SANDWICHES

Antipasto 25 Caviar 25
Pepper and tomato 25

SALADS

Aspic of oysters 40 Neufchatel 50

CHAFING DISH (for two)

Eggs, a' la creme 1.00
Scotch woodcock 1.25

Italian cream 25 White sponge cake 15
Bisque of pineapple 30
Orange marmalade 15 Ginger preserves 15
Salted almonds 25 Stuffed dates 25
Crystalized ginger 10

Supper bill of fare of the Illinois Hotel, Galesburg. (In the presentation on the card, the dishes are listed in two columns, a separate line for each dish. Attention is called to the wording of the head and foot notes.)

All meats are cooked to your order and should not exceed 7 minutes.

We purchase the best and prepare with skill. Please avoid waste.

No extra charge for special dishes if we have the material.

Consomme in cup, oyster crackers or salt wafers

FISH: Salt codfish flakes in cream; broiled kippered herring, lemon sauce; pickeled herring; sardines.

STEAKS, CHOPS, ETC.: Small beefsteak, with crisp onions; Irish stew with small vegetables; Breakfast bacon, crisp; Sugar cured ham, broiled or fried; Calf's liver fried plain or with onions; Calf's liver and bacon; Veal croquettes; Chipped beef in cream sauce; Baked pork and beans, home style; Sirloin beef steak broiled; Spring lamb chops

COLD MEATS: Baked veal loaf; Corned beef, home cured; Roast loin of beef; Premium summer sausage; Boiled star ham, sugar cured; Pickled pig's feet; Potato salad, German style; Egg salad, en mayonnaise.

FRESH EGGS AND OMELETTES: Eggs, fried, one or two; Eggs, boiled, one or two; Eggs, poached plain, one or two; Eggs, poached on toast, one or two; Eggs, scrambled, plain or on toast; Eggs, one or two, fried with ham; Egg omelet (2 eggs), plain; Egg omelet (2 eggs), with minced onion; Egg omelet (2 eggs), with parsley; Egg omelet (2 eggs), with jelly; Kidney omelette.

CEREALS: Steamed pearl rice, hot milk; Indian meal mush; Toasted corn flakes; Egg-o-see; Milk toast.

BREADS, ETC.. Wheat griddle cakes; Hot rolls; Hot muffins; White bread, home made; Brown bread, home made; Milk bread, home made; Toast, dry or buttered; Currant bread.

RELISHES: Dill pickles; Sugar beets; Sliced onions; Chow chow; Mixed sweet pickles; Worcestershire sauce; Salad dressing; Tomato sauce; American cheese; Brick cheese; Water crackers.

SWEETS: Fruit ice cream; Chocolate cake; Cocoanut cake; cookies, plain; currant jelly; Candy syrup; Fruit in sauce.

COFFEE, ETC.: Coffee (our special.; Tea, in pot, to order; Cocoa, in pot; Sweet milk.

POTATOES: Minced fried potatoes; Baked potatoes; French fried potatoes.

It is our desire to give satisfaction. If we fail to do so please call our attention to the fact at once at the office.

Fifty-cent business men's lunch at the Griswold, Detroit:

CHOICE: Consomme, paysanne, or Onion soup, gratinee

Celery Dill pickles

CHOICE: Broiled fresh mackerel, montpelier butter, or Baked pigeon pie, individual

CHOICE: Roast prime ribs of beef, demi glace or Boiled fresh beef, horseradish sauce

CHOICE OF TWO: Boiled or mashed potatoes, Boiled rice Fried parsnips Escaloped cabbage

CHOICE: Peach cobbler, hard and golden sauce, or Apple pie, or Chocolate cream pie

Coffee, Tea or Milk

Howie's Taylor Arcade Restaurant, Cleveland, advertises in the daily papers suggestions for light refreshment as:

BAKERY: Special: Marshmallow roll, 20c. Jelly rolls. Spanish tea cakes.

RESTAURANT: (Afternoon Tea Suggestions) Pot of tea, Scotch scones and honey, 15c. Pot of tea, toast and strawberry jam, 20c. Cup of chocolate with whipped cream and rock cakes 15c. Cup of coffee with one of our excellent coffee cakes 10c. Our teas are the highest price and finest quality obtainable, and we KNOW how to serve them.)

SUPPER: Tenderloin of beef, fresh mushroom sauce. Sweetbread patty. Baked beans. Eggs any style.

Menu (changed daily) paneled in the center of the a la carte hill of Hotel Bentley, Alexandria, La. (served from 11 a. m. to 8 p. m.):

SOUPS

Cock-a-Leekie 20-35
Consomme alphabet 20-35
New Orleans creole gumbo 25-40

ENTREES

Fried spring chicken, country style 50
Granadin of tenderloin, bearnaise 50
Fried pork cutlets, spinach 40
Boiled corned beef and cabbage 40
Cream fritters, vanilla sauce 25
Boston baged pork and beans 25

ROASTS

Prime ribs of beef au jus 40-75
Gray duck, with jelly 50-90
Young turkey, cranberry sauce 50

PASTRY AND DESSERT

Raisin pudding, cream sauce 15
Blueberry pie 10
Orange custard pie 10
Fruit sherbet 15
Vanilla ice cream 15
Chocolate ice cream 15
Assorted cake 20
Macaroons 15
Lady fingers 15

Sunday dinner at the Nelson, Rockford, Ill.:

Champagne cider
Blue points
Mock turtle Consomme
Radishes Celery
Broiled fresh mackerel, maitre d'hotel
Potatoes, hollandaise
Boiled beef tongue, piquant sauce
Roast sirloin of prime beef, demi glace
Roast young chicken stuffed, nature
Punch chart reuse
Buttermilk
Lamb chops a la Nelson
Queen fritters, elixir chocolat
Cucumber and tomato salad
New potatoes in cream Mashed potatoes
Spinach Green peas
Strawberry short cake, whipped cream
Cocoanut cream pie Pear pie
Almond macaroons Angel food cake
Vanilla ice cream
Oranges
American and Roquefort Cheese Soda crackers
Ceylon Japan Oolong English breakfast tea
Coffee Nuts and raisins Milk
Cigars (Rules suspended)
Na cigarettes

Luncheon at Bideford, Devonshire, England, in honor of the Lord Mayor of London:

Fresh salmon mayonnaise Lobster salad
Pate de foie gras in aspic
Little chickens a la creme
Lobster creams
Roast chickens York ham Boiled chickens
Ox tongues Raised pigeon pies Sirloin beef
Horse radish sauce Pressed beef Roast lamb
Mint sauce Salads
Tipsy cakes Trifles Belgrave jellies
Lemon jellies Charlotte russe Meringues
Devonsbire junket and cream
Cheese Biscuits, etc. Coffee
Hock cup Claret cup Cider cup
Still lemonade

Table d'hote at the Great Northern Hotel, Chicago: With cocktail and still wine, $1.25; with cocktail, still wine and a half pint of Ruinart champagne, $2.00; without liquors, $1.00. Served from 5:30 to 8:00 p. m.

Martini or Manhattan Cocktail
Blue points
Radishes Olives
Clam chowder
Consomme printanier
Broiled whitefish
Scallops saute, Creole
Hollandaise potatoes
Claret or Sauterne
Lamb chop breaded, tomato sauce
Lobster curry, rice
Lima beans
Orange sherbet
Ruinart Brut Champagne
Roast chicken Romaine salad
Rice cream pie or ice cream, caramel and vanilla
Fruit cake and macaroons
Cheese Crackers
Coffee

Banquet of Elkhart (Ind.) Industrial Association at Hotel Bucklen:

Consommie en tasse
Radishes Olives
Fillet of trout, Espagnole sauce
Shoestring potatoes
Broiled spring chicken
Green peas in cases French fried potatoes
Lettuce salad, mayonnaise
Fancy ice cream Cake
Roquefort cheese Wafers
Coffee
Cigars

Sunday dinner at the Sherman, Appleton, Wis.:

Little neck clams
Celery
Mock turtle amontillado Chicken broth en tasse
Radishes Queen olives Salted almonds
Planked red snapper maitre d'hotel
Sliced cucumbers Potatoes julienne
Pork tenderloin saute a la Creole
Banana fritters, fruit sauce
Roast young goose, apple sauce
Young lamb, mint sauce Prime ribs of beef au jus
Fried sweet potatoes Mashed potatoes
New potatoes in cream
French peas in cream Asparagus on toast
New butter beets
Orange punch
Salad—Head lettuce and sliced tomatoes
Rhubarb pie Lemon meringue pie
Tutti frutti ice cream
Assorted cake
Strawberry shortcake with whipped cream
Nuts and layer raisins
American cheese Roquefort cheese
Toasted crackers
Coffee Tea Milk

A Sunday dinner at the Winona, Winona, Minn.

Chicken a la printaniere Consomme clear
New radishes Celery
Boiled halibut, parsley sauce
Potatoes natural
Braised sweetbreads, mushrooms
Potted ox joints with green peas
Cabbage salad
Claret punch
Roast prime of beef au jus
Roast young chicken with dressing
Mashed potatoes Brown potatoes
Stewed tomatoes Green peas
Apple pie Hot mince pie Lemon pie
Almond ice cream
Peach souffle with whipped cream
Assorted cake
Mixed nuts
American cheese Edam cheese
Bent's water crackers Graham wafers
Coffee Green or black tea Milk
Cafe noir

Breakfast, Luncheon, Evening Dinner and Business Lunch cards of the Montrose, Cedar Rapids, Iowa:

BREAKFAST.

Clam bouillon in cup
Butter crackers
Oranges Bananas Stewed prunes
Toasted wheat berries
Oatmeal Grape nuts
Shredded wheat biscuit
Broiled fish, maitre d'hotel
Saratoga chips
Boiled finnan haddie
Broiled tenderloin steak, plain or Creole sauce
Calf liver Mutton chops
Ham Breakfast bacon
Eggs as ordered
Cottage fried potatoes Baked potatoes
Chicken hash with green peppers
Fried apple and salt pork
Fried corn meal mush Sausage
Hot rolls Doughnuts
Toast as ordered
Wheat cakes
Maple syrup
Coffee Tea Milk
Postum cereal Cocoa

LUNCH.

Consomme Cream of tomatoes
Sweet pickles
Baked halibut, fine herbs
Saratoga chips
Ham and spinach
Chicken cutlets with peas
Roast prime ribs of beef, drip gravy
Assorted cold meats
Mashed potatoes
Buttered beets Lima beans
Cold slaw
New rhubarb pie
Orange ice Assorted cake
Hot corn bread
Rye and graham bread
American cheese
Coffee Tea Milk Buttermilk

EVENING DINNER.

Anchovy canape
Chicken gumbo Consomme, princess
Queen olives Celery hearts Radishes
Columbia River salmon, aux petits pois
Maitre d'hotel potatoes
Crab meat, au gratin, en coquille
Filet mignon, bearnaise
Chocolate croquettes, wine sauce
Roast prime ribs of beef, au jus
Mashed potatoes New potatoes in cream
Roast chicken with dressing
Fried parsnips June peas
Cardinal punch
Fruit salad
Strawberry shortcake, whipped cream
Apple pie Lemon meringue pie
New York ice cream Assorted cake
Swiss and American cheese
Clustered raisins Mixed nuts
Buttermilk
Coffee Tea Milk

BUSINESS LUNCH, 40 CENTS.

Cream of tomatoes
Sweet pickles
Baked halibut, fine herbs
Saratoga chips
or
Ham and spinach
or
Chicken cutlets with peas
or
Roast prime ribs of beef, drip gravy
or
Assorted cold meats
Mashed potatoes
Buttered beets Lima beans
Cold slaw
New rhubarb pie
or
Orange ice Assorted cake
Hot corn bread
Rye and graham bread
American cheese
Coffee Tea Milk Buttermilk

Luncheon, 75 cents, at the Pfister, Milwaukee.

Ox tail, a l' Anglaise
Consomme, marrow dumpling
California ripe olives
Baked lake trout, a l' Italienne
Potatoes julienne
Wiener roastbraten
Home made noodles
Fried egg plant Roast potatoes
Roast ribs of prime beef
Roast leg of veal, au jus
Water-cress salad
Cherry pudding, madeira sauce
Cocoanut custard pie
Strawberry ice cream
American cheese
Saratoga flakes
Coffee or tea, hot or iced milk

Dinner, $1.00, at Hotel Pfister, Milwaukee:

Cream of fresh tomatoes
Consomme, florentine
Radishes Crescent olives
Baked Spanish mackerel, St. Malo
Potatoes Parisienne
Beef tenderloin cutlet, jardiniere
Lamb chops, a la Giralda
New wax beans Potatoes fondante
Creme de menthe sorbet
Roast prime ribs or beef
Lettuce and tomato
Apple turnovers Assorted fancy cakes
Strawberry ice cream
Swiss or brie cheese
Soda or beat biscuits
Demi tasse

Carte du Jour, Hotel Patten, Chattanooga:

SPECIAL SWISS WINES: Quart $2.00: 1 Neuchatel; 2 Fondant, Wallis; 3 Hallauer, Schaffhausen; 4 Osterfinger.

RELISHES: Olives 20, Radishes 15, Caviar canape 30, Sardines 25, Sardines in white wine 35, Anchovies 30, Bismarck herring 30, Tomato a la Russe 25, Celery 25, Sliced cucumbers 20, Stuffed mangoes 25, Pickled walnuts 25, Herring Falstaff 30, Pimolas 20, Herring in tomato sauce 25, Chow chow 20, Dill pickles 15, Sour pickles 15, Hallo hallo 35, Berlinoise herring 30, Indian relish 15, Grape fruit 25-40, Thon in oil 35.

OYSTERS: Blue points on half shell (½ doz.) 25; Cocktail 30; Fried (½ doz.) 40; Little neck clams 25; Celery broiled 45; Oyster Stew—plain 30; Milk 35; Cream 50.

SOUPS: Cream of lobster 25-40; Cream of chicken, princesse 25-40; Puree of fresh tomatoes 25-40; Consomme julienne 20-30; Chicken gumbo 25-40; Chicken broth, vermicelli 20-30; English mock turtle 25-40; In cup—strained okra 20; Clam broth 20

FISH: Boiled sea trout, laguipierre 40; Smelts, tartar 35; Creamed oysters in ramequins 40; Scollops, polonaise 40; New Orleans pompano, meuniere 50; Frog legs saute, chasseur 50; Fried split yellow pike, Colbert 40

ENTREES: Fried spring chicken with corn fritters (1) 90, (½) 50; Turkey patties a la reine (2) 40; Larded loin of beef with Yorkshire pudding 45; Veal tenderloin a la Stanley 45; Broiled English lamb chops (2) with grilled sweet potatoes 40; Sweetbreads on toast with creamed French peas 45

ROASTS: Roast turkey, cranberry sauce 60; Prime ribs of beef 40; Lamb with fruit jelly 40; Roast or broiled bird in season 60

SPECIAL: ROAST OR BROILED MALLARD DUCK, (½) 80, (1) 1.50; BROILED YOUNG TURKEY, (½) 1.50; BROILED GUINEA HEN (½) 75, (1) 1.40; ROYAL PARTRIDGE 2.00 EACH; RED HEAD 2.00; ROAST OR BROILED CELERY FED DUCKLING (½) 85, (whole) 1.60.

COLD MEATS: Lamb 40; Sliced chicken 40; Cold boned turkey 40; Roast beef 40; Boiled ham 35; Assorted cold meats 50; Smoked tongue 35; Mortadella 40; Imported frankfurters with potato salad 40.

SALADS—Lettuce 25, Lettuce and tomatoes 35, Combination 35, Waldorf 40, Imperial 50, Lobster 50, Chiffonade 35, Russian 45, Francillon 40, Asparagus vinaigrette 40, Mayonnaise dressing 10, Shrimps 50, Chicken 40, Whole tomato 30, Potato 20

VEGETABLES AND POTATOES: Hashed browned potatoes 20, Hashed in cream potatoes 25, O'Brien potatoes 25, au gratin potatoes 25, Mashed potatoes 15, Julienne potatoes 20; Boiled potatoes 15, Fried sweet potatoes 25, French fried potatoes 20, Spinach 20, Brussell sprouts 30, String beans 20, Baked potatoes 15, Mashed turnips 20, Fried potatoes 25, Stewed corn 20, Spaghetti in cream 30; macaroni au gratin 30, Fried egg plant 25, Boiled rice 20, Green peas 20, Succotash 20, Fried hominy 20, French peas 35

ICE CREAMS, DESSERTS, ETC.: Chocolate cream 20, Lemon ice 15, Charlotte russe 20, Meringue chantilly 20, Orange sherbet 15, Patten ice cream 20, Mazarin cream cake 20, Walnut sundae 25, Vanilla ice cream 20, Bisque ice cream 20, Peach tartlet 15, Fruit charlotte 30, Peach pie 10, Cup jack 30, Cup custard 20, Cafe parfait 25, Peach Melba 35, Macaroons 20, Lalla Rookh punch 20, Malaga grapes 35, Roman jelly 20, Rice pudding 20, Assorted cakes 20, Boston cream puffs 20, Nuts and raisins 25, Meringue panachee 25, Meringue glace 25, Chocolate eclair 10, Whipped cream 15, Pineapple sherbet 15, Boston cream pie 10, Green apple pie 10, Lady fingers 20, Tangerines (2) 20, Orange custard pie 10, Coffee eclair 10, Caramel custard pudding 20, Fresh strawberries with cream 40, Cabinet pudding 20, Maraschino punch 15.

CHEESE: American cheese 15, Bar-le-duc jelly 30, McLarens cheese 15, Pont Leveque 20, Roquefort cheese 20, Swiss cheese 20, cream cheese 20, Neufchatel 20, Edam cheese 20, Imp. camembert elite 25, Port Salut 20.

BEVERAGES: Coffee per pot (for 1) 15, (for 2) 25; Tea per pot 15; Milk per bottle 10; Demi-tasse 10; Malted milk 15; Iced tea 15; Buttermilk 10; Iced coffee 15; "Petit noir" 15; Chocolate, per pot 20; Cocoa, per pot 20.

MINERAL WATERS: Split 15, Pint 25, Quart 40.

BREAKFAST SUGGESTIONS.

E. R. Pellow of the Hartman Hotel, Columbus, Ohio, causes to be placed each morning under the doors of occupied rooms a card headed "GOOD MORNING!".....Start smiling. The world will appear as bright as you make it. A good breakfast means a good start. Herewith a few suggestions:" Here follow the suggestions, the foot note to which reads "Regular a la carte prices apply":

Grape fruit, boiled eggs, toast, coffee.

Sliced orange, poached eggs, toast, potatoes, rolls and coffee.

Baked apples, lamb chops on toast, potatoes, wheat cakes, rolls and coffee.

Grape fruit, scrambled eggs with bacon, potatoes, toast and coffee.

Fruit, ham or bacon with eggs, potatoes, griddle cakes with maple syrup, and coffee.

Stewed imperial prunes, boiled or fried eggs, potatoes, rolls and coffee.

One-half grape fruit, cereal, farm sausage and buckwheat cakes, rolls and coffee.

Oranges, cereal, lamb chops with bacon, potatoes, corn cakes, coffee.

Baked apple, cereal, chicken hash with poached egg, potatoes, toast and coffee.

Grape fruit, salt mackerel, potatoes, toast and coffee.

Assorted fruit, cereal, eggs a la Meyerbeer, toast and coffee.

H. M. M. B. A. MENUS.

Thirtieth annual banquet H. M. M. B. A. at Hotel Patten, Chattanooga:

Patten cocktail

Canape de Romanoff caviar

Celeri en branche Olives Radis rose

La tortue verte claire en tasse, a l' amontillado

Haut sauterne

Les filets de pompano, a la joinville

Pontet Canet

Margaux

Les cotelettes de pre salés, a la maintenon

L'aspic de ris de veau, a la celestine

Coup de Millieu

Sorbet, a la Romaine

Les poussins de volliere rotis, a la polonaise

Moet & Chandon brut

Veuve Clicquot

Les coeurs de laitue histories

Kaimack glace, au fraises

Louis Roderer sec

Apollinaris

Friandises

Camembert Roquefort

Chartreuse

Verte et Jaune

Cafe brulot

Cigars

[By request, Steward Henri Fouilloux of Hotel Patten, contributes the following translation or explanation of the principal dishes of the above menu]:

Fillets of pompano, joinville: (shrimp sauce with rose shrimps.)

Cotelettes de pres salés, maintenon: (Southdown mutton: Stuffed with bechamel, puree of white onions: Parmesan cheese au gratin.)

Aspic de ris de veau, Celestine: (Braised sweetbreads in veal broth, larded, pressed. Glacés with supreme sauce, decorated with truffles and pimentos and green peppers, and stamped in mold with aspic jelly.)

Russian Kaimack: (Vanilla whipped cream iced with [by waffles] gauffrettes and strawberry jam inside.)

Ladies' banquet, H. M. M. B. A. thirtieth annual, at the Read House, Chattanooga:

Grape fruit frappe, au moselle

Hearts of celery Queen olives

Salted almonds

Chicken essence jellied, in cup

Cruse et Fils

Haut sauterne

Spanish mackerel, princesse

Sliced cucumbers *Apollinaris*

Beef tenderloin, a la Wellington

Potatoes Anna

Veuve Clicquot

Siberian sherbet

Roast young guinea hen, stuffed

Salad Mikado

Bombe pistache

Billiken

Bon bons Assorted cake Individuals

Demi tasse

The H. M. M. B. A. banquet at the Piedmont, Atlanta:

Grape fruit cocktail

Cream of tomato au croutons souffle

Florida celery Queen olives Radishes

Salted almonds

Georgia rock trout, lemon butter

St. Julien

Pommes Georgette

Spring lamb chops, jardinere

Aux petits pois

H. M. M. B. A. punch

G. H. Mumm's

White seal

Roast milk fed chicken au cresson

New potatoes rissole String beans

Hot house asparagus, vinaigrette

Harlequin ice cream Petits fours

Crackers Cheese

Demi-tasse

Appolinaris

Cigars Cigarettes

White Rock

"A Mobile Snack" served by the Hervey Hotel system of Mobile to the H. M. M. B. A. excursion party at the Point Clear Hotel, Point Clear, Ala.:

Mobile mint julep, imitation

Mobile gumbo file, Battle House

Olives Radishes

Mobile baked red snapper, Cawthon

Potatoes Cubion

Mobile fried chicken with bacon, Bienville

New potatoes New green peas

Mobile corn pone, St. Andrew

Mobile potato salad, Klosky

Coffee

Mobile near beer *Apollinaris*

Sunday breakfast served in roof garden Vineyard Cafe of the Cawthon Hotel in Mobile; the closing feast of the H. M. M. B. A. convention:

Cawthon julep

Cubian fruit

Deep gulf trout fried in corn meal

Chip potatoes Hot rolls

Hervey farm chicken hash

Hominy grits Mobile corn pone

Batter cakes, sirop de Batterie

Iced coffee Cafe au lait Iced tea

Banquet of Illinois Daily Newspaper Association at the St. Nicholas Hotel, Springfield:

Fresh lobster cardinal

Salted almonds

Tomato bouillon

Celery Olives

Calf sweetbreads supreme, en casserole

Saratoga chips

Creme de menthe punch

Tenderloin of beef, larded, aux champignons

Browned new potatoes

Fresh asparagus vinaigrette

Tortoni ice cream

Assorted cake

Edam cheese

Toasted crackers

Coffee Cigars

Banquet tendered by the New Orleans Clearing House Association to the bankers of Alabama, Louisiana, Mississippi and Texas, at Hotel Grunewald:

Olives Amandes salees Celeri
Caviar frais de Romanoff, Molassal
Consomme d'asperges frais en gelee
Filet de pompano, Marie Louise
Pommes de terre, Bourgeoise
Fonds d'artichauts Creole, Gourmet
Cotelette d'agneau de lait, Sainte-Menehould
Petits pois frais, Basque
Punch d'oranges, Nouvelle Orleans
Poussin truffe Tomato Grunewald
Glace Esmeralda Petits fours
Cafe Brulot
Sherry and Bitters
Liebfraumilch
Chateau Margaux
Louis Roederer Brut, 1900
Liqueur
Cigars
Londonderry Lithia
Pall Mall Cigarettes

Banquet to the American Supply and Machinery Manufacturers' Association and National Supply and Machinery Dealers' Association by the Manufacturers and Jobbers of Pittsburg and vicinity at the Fort Pitt Hotel:

Crab meat cocktail
Assorted relishes
Green turtle soup with madeira
Kennebec salmon, hollandaise
Haut sauterne
Potatoes natural Sweetbread pate
G. H. Mumm & Co. extra dry
Fresh mushrooms
Manufacturers' punch
Cigarettes
Boned royal squab
Roasted potatoes French peas
Grapefruit salad
Fancy form ice cream
Cakes Cheese Coffee
Cigars

The Deep Waterway banquet, complimentary to the officers of the U. S. Battleship Mississippi, at the St. Charles Hotel, New Orleans:

Absinthe Frappe
Canape of anchovy
Celery Olives Radishes
Cream of tomato aux croutons
Broiled lake trout, maitre d'hotel
Pommes pont-neuf
Sauternes
Fried soft-shell crabs, tartar sauce
Fillet of beef pique, with mushrooms
Stuffed tomatoes
St. Julien
Punch maraschino
Roast spring chicken, stuffed
Salad Waldorf
Louis Roederer
Grand Vin Sec
Napolitaine ice cream Fancy assorted cake
Fruit Toasted crackers Cheese
Coffee Cigars
Abita Water

Breakfast and luncheon served to Western delegation, H. M. M. B. A., on Queen & Crescent dining-car:

BREAKFAST.

Strawberries Grapefruit Oranges
Oatmeal Corn-flakes
Shredded wheat biscuit
Boiled or broiled salt mackerel
Broiled sirloin steak Chops Ham
Breakfast bacon
EGGS: Fried, Shirred, Scrambled, Poached,
Omelets
POTATOES: Hashed browned, Baked
French fried
Rolls Tea biscuits
Marmalade
Coffee Tea Milk Cocoa

LUNCHEON

Cream of chicken
Salted wafers
Sliced tomatoes Young onions
Radishes
Fried perch, tartar sauce
Cucumbers
Boiled Tennessee fowl, egg sauce
Virginia ham with spinach
Cold ham Cold tongue
Boneless sardines
New pickled beets
Potatoes in cream New asparagus
Strawberry shortcake
Assorted preserves Orange wafers
Coffee Tea Milk

Evening dinner menu of a family hotel in Chicago. (The dishes printed in italics were ordered by one woman. This card illustrates the waste inc dent to unrestricted selection):

Canape, Lorenzo
Fulton Market Clam Chowder Consomme, Colbert
Green Onions Cucumbers *Radishes* *Stuffed Peppers* *Celery*
Boiled Lake Trout, Sauce Normande
Potatoes, Parisienne
Baked Pork and Beans, Boston Style
Compots of Pears with Rice a la Conde
Spring Chicken, Saute, Merango
Roast Prime Ribs of Beef ou Jus
Mashed and Boiled *Potatoes* Stuffed Green Peppers
Carrots and Peas *Green Corn on Cob*

COMBINATION SALAD

Baked Rice Pudding, Cream Sauce
Iced Osage Melons
New Green Apple Pie Lemon Cream Pie
Ice Cream Macaroons Assorted Cake
Sweetheart Watermelon
American and *Neufchatel Cheese*
Toasted Crackers
Vendome Nut Bread
Tea Coffee *Milk*

A GENUINE ATLANTA BARBECUE

A Delectable Feast Served in Honor of the H. M. M. B. A. Visitors

A notable catering event was the H. M. M. B. A. barbecue in Atlanta, at the Cold Springs Cue Club grounds: the preparing and serving of the feast directed by Mr. H. C. Stockdell, president of the club.

Tables were laid in an open pavilion. The cooking was done under a shingle roofed structure open on all sides, located under the trees only a few steps from the pavilion; and the unctuous smell from the steaming pots and roasting carcasses permeated the dining room, giving zest to appetite. A description of the preparing and serving of this barbecue will surely interest our readers.

The fire covered the bottom of a brick lined pit fifty feet long, by four feet wide, by eighteen inches deep. It was constantly replenished with live coals from hickory and oak wood bonfires near at hand. The cooking is very slow.

For this barbecue, twenty-four carcasses were cooked at one time (about equally divided between sheep and hogs, each carcass weighing about forty pounds). The carcasses are dressed, and each is kept flat by two sapling sticks: one across the breast fastened near the knee joints; the other across the middle of the split open carcass.

Two steel rods, each about seven feet long by half an inch in diameter, skewer each carcass lengthwise. And these rods, supporting the carcasses, are placed crosswise of the pit, so that the carcasses are suspended about eighteen inches over the fire.

The cooking began at four o'clock in the morning, and two negroes were kept busy for nine hours turning and basting. The turning is done with a man on each side taking the rods as handles and turning the carcasses over, one after the other, for the length of the pit, and basting according to judgment.

The basting liquor is made of sliced lemons, vinegar and sweet milk—either boil the milk and add the vinegar, or boil the vinegar and add the milk—the quantities of the ingredients governed according to the taste of the cook. The basting is mostly done toward the end of the cooking.

For serving: The carcasses are brought to a bench at one end of the pit and the cooks chop them up with cleavers into portion pieces, which are put in tin pans. Over each filled pan is strained a little of the basting liquor; and then the pans and contents are placed on rods over the fire to keep warm until ready to serve.

The meat is brought to table in the pans and dished onto china plates, mutton or pork as the guest desires. And the healthy appetite welcomes as fine a dish of meat as was ever set before a king!

Meanwhile there is another savory dish—the Brunswick Stew—that is cooked in a smaller pavilion on the far side of the barbecue pit. This Brunswick Stew is the chef d'oeuyre of the feast, the capsheaf of good eating. Mr. Stockdell, who originated these Atlanta barbecues, and who has superintended their preparation since the first one was given in 1891, (having served 225,000 meals on the club grounds since that time), kindly gave us the receipt for its making:

Two twenty-gallon kettles filled with rich soup stock made from 100 lbs. of chickens, cooked well done.

Remove the bones; run the meat thru a sausage grinder; then put it back into the stock with

2 doz. three lb. cans of tomatoes,
2 doz. three lb. cans of corn,
5 gal. of milk, and
10 lbs. of butter.

Start the cooking at five o'clock in the morning; stir constantly for about eight hours, or until ready to serve.

Season to taste with salt and pepper.

Dish up in tin pans and serve.

"If you want to make this stew for the family," said Mr. Stockdell, "take one chicken, one can of tomatoes, one can of corn, milk, butter. If the tomatoes have too much acid, so as to curdle the milk, you can avoid the curdling by adding a pinch or two of soda. I cannot give you directions how to secure just the right taste in seasoning. That is left solely to the genius and judgment of the cook."

The stirring of the Brunswick Stew is done at Cold Springs Cue Club by strong armed negro women.

There are other kettles for the basting sauce.

The relishes consisted of sliced Bermuda onions, green peppers and quartered tomatoes. Water and (near) beer sufficed for the beverages.

After the feast a dish of the kidneys was passed around as the final delectable mouthful.

These barbecues are a fortnightly occurrence with the Country Barbecue Club, taking place every other Saturday noon, and are classed high among the pleasant social family gatherings of the community.

Pictorial menu of the banquet of the Franklin County Bar Association at the Great Southern Hotel, Columbus, Ohio:



"Breakfast Specials," from the card of Brittain's Cafe and Lunch Room, Atlanta:

(Please order by number)

(1) Oatmeal, baked beans, rolls and coffee.25
(2) Scrambled eggs, grits, rolls and coffee..25
(3) Oatmeal, liver and bacon, rolls and coffee.....30
(4) One pork chop, one egg, rolls and coffee.25
(5) Boiled mackerel, potatoes, rolls & coffee.30
(6) Small steak, grits, rolls and coffee.....30
(7) Country sausage, hot cakes, rolls & coffee.30
(8) Ham and eggs, grits, rolls and coffee...30
(9) Bacon and eggs, grits, rolls and coffee..30
(10) Fried fish, stewed prunes, rolls & coffee.30
(11) Lamb chops (2), grits, rolls and coffee.30
(12) Scrambled eggs & brains, toast & coffee.30
(14) Tenderloin steak, fried potatoes, rolls and coffee.....35
(15) Sirloin steak, fried potatoes, rolls and coffee.....40

FRUITS

Half grape fruit.....15
Sliced oranges.....10
Stewed prunes.....10
Sliced bananas.....10
Baked apples.....10
Green apple sauce.....10
Shredded Wheat Biscuit with Strawberries...25

"Specials Today" card from Brittain's Cafe and Lunch Room, Atlanta:

SOUP

Puree of split pea.....10
Beef broth.....10

FISH

Red snapper.....25
Sea trout.....25
Broiled pompano.....40

RELISHES

Sliced tomatoes.....15
New radishes.....10
Young celery.....25
Sliced cucumbers.....15
Pickled beets.....10
Young onions.....10

ROASTS

Chicken with dressing.....35
Prime ribs of beef, mashed potatoes.....25
Loin of pork, apple sauce.....25
Spring lamb, mint sauce.....25

ENTREES

Fillet of trout, parsley butter.....25
Individual chicken pie.....25
Fricassee of veal.....20
Corned beef hash, green peppers.....20
Short ribs of beef, browned potatoes.....25
Chicken saute with rice.....25
Veal cutlets, tomato sauce.....25
Hot roast beef sandwich.....15
Cold boiled ham, potato salad.....20
Spaghetti Italienne.....15
Stuffed bell peppers.....20
Half spring chicken, fried or broiled.....50

VEGETABLES

New potatoes in cream.....15
Succotash.....10
Turnip greens.....10
Fried sweet potatoes.....10
Green peas.....10
Steamed rice.....05

SALADS (TO ORDER.)

Combination salad.....20
Dressed lettuce.....15
Stuffed tomato (1).....20
Potato salad.....20

DESSERT

Strawberry shortcake.....15
Pie, per cut.....05
Cornstarch pudding.....10
Pie a la mode.....10
Vanilla or Strawberry ice cream.....10
Strawberries and cream.....25
Regular dinner (11:30 to 2:30).....25

This luncheon card of Hotel Hermitage, New York, has attached to it the announcement: "What you should know! Our prices are 30 per cent less than Broadway's. Our portions and cuisine equal to the best."

Little Neck clams 20 Cocktail 25
in green pepper 35 Lobster cocktail 40
Crab flake cocktail 40
Cream of new asparagus 15
Essence of tomatoes, cup 15 Clam broth, cup 15
Consomme hot or cold in cup 15
Peeled tomatoes iced 20 Green onions 20
Cucumbers 25 Radishes 20
Soft shell crabs 45
Frog legs fried, tartare 50
Deviled crab, each 30
Cold halibut steak, Mayonnaise 35
Cold lobster, Mayonnaise, half 50
Filet of sole, tartare 35
Filet of turbot au vin blanc 35
Hot roast beef sandwich 35
Hot chicken sandwich, poulette 40
Club sandwich 30
Lamb chops sautees with peas 40
Veal cutlet, spinach and egg 40
Corned beef hash, Hermitage 35
Eggs with kippered herring 35
Beechnut bacon grilled with potatoes 45
Cold lamb with string bean salad 35
Cold ham or tongue, potato salad 35
Cold roast beef, potato salad 40
Assorted cold meats, potato salad 50
Ribs of beef, browned potatoes 45
Squash en casserole 50
Corn with green peppers au gratin 25
Cauliflower au gratin 25 New asparagus 40
New potatoes in cream 20
New spinach with egg 25 Spaghetti Italienne 25
String beans 25 Green peas 25
Potatoes—Mashed 10 Boiled 10 Baked 10
French fried 20 Sweet potatoes fried 20
grilled 25
Strawberries with cream 25
Strawberry shortcake 25
Green apple pie 10 Blueberry pie 10
Assorted French pastry 10 Caramel custard 15
Rice pudding 10 Charlotte russe 15
Strawberry tart 10 Stewed rhubarb 15
Vanilla ice cream with strawberries 30
Vanilla ice cream 20 Chocolate ice cream 20
Orange ice 15 Lemon ice 15
Meringue glace 25
Coffee per cup 10 Buttermilk 10
Borden's Jersey milk, per bottle 10
Iced tea per glass 10 Iced coffee per glass 10
Horlick's malted milk 10 Buttermilk 10

The Albany of Denver puts up a special individual tourist box lunch, price fifty cents, the wrapper on which reads:

Put up with special care for tourists taking sightseeing trips
This Box Lunch consists of
One-half spring chicken, fried
Bread and butter sandwich
One hard boiled egg
Pickles Fruits
One portion layer cake
Salt, pepper, etc.

Three notable feasts served by Caterer Fred W. Stein at the Tacoma Hotel, Tacoma:

Dinner by the citizens of Tacoma in honor of Rear Admiral Ijichi and officers of the Japanese training squadron:

BUFFET

Canapes de caviar

Cocktails *Rye* *Scotch*

MENU

Toke Points, Tacoma
Crab gumbo, Creole
Hors-d'oeuvre
Columbia River shad with roe, Americaine
Sweet breads a la Marie Stuart
Squab chicken farcie, truffle sauce
New peas, paysanne Potatoes bonne femme
Salad chiffonade
Mikado ice cream Confectionery
Camembert
Cafe

Sauterne 1900
Chateau Margeaux Monodoy
Moet & Chandon, Brut Imperial
Cognac
Cigars
Clysmic

Dinner by Tacoma Commercial Club and Tacoma Chamber of Commerce to Trade extension committee of Chicago Association of Commerce:

BUFFET

Canapes assortis

Rye *Martinis* *Scotch*

DINNER

Crabmeat cocktail, Tacoma
Clear green turtle, amontillado
Hors-d'oeuvre
Sand dabs, saute meuniere
Cucumbers
Yakima asparagus, polonaise
Roast squab chicken, giblet sauce
French peas Potatoes duchesse
Tomatoes en surprise
Bisqnit Tortoni Petits fours
Fromage de brie
Cafe

Moet & Chandon, White Seal
Cognac
Cigars and cigarettes
Clysmic

Pierce County Bar dinner in honor of Hon. George Donworth:

Toke Points
Clear green turtle, amontillado
Celery Olives
Fillet of salmon trout, vin blanc
Noisette of tenderloin, perigord
New peas panache
Roast squab chicken, au cresson
Head lettuce
Fancy ice cream Confectionery
Roquefort
Cafe

Cocktails
Moet & Chandon
Imperial Brut
Cigars and cigarettes

One of the most beautiful menu cards that has reached our desk in a long time comes from the Fort Pitt Hotel of Pittsburg, a souvenir of the banquet of Associated Western Yale Clubs. President Taft headed the list of speakers. This is the menu:

Canape Muscovite
Assorted relishes
Green turtle soup, Jenny Lind
Fillet of English sole, Marguery
Nierstciner
Bermuda potatoes
Roast squab guinea chicken, de luxe
Piper
Heidsieck Brut
Fresh mushrooms Stuffed sweet potato
Tomatoes natural
Biscuit tortoni Fancy cakes
Cheese Coffee
Ravenswood table water

Dinner tendered by the Pittsburgh members of the American Hardware Manufacturers' Association to the Southern Hardware Jobbers' Association at Hotel Schenley:

Cavair snr canape
Olives Celery Radishes
Green turtle clear au Madeira
Amontillado sherry
Brook trout, saute meuniere Cucumbers
Haut sauterne
Braised sweetbread aux truffles
Pommery & Greno sec.
Petits pois
Sorbet au rum *Cigorettes*
Roast squab chicken
String beans Bermuda potatoes
Tomatoes en surprise
Fancy ices Assorted cakes
Fromage Cafe noir
Cigars

The delegation from the Chicago Association of Commerce to the Seattle Exposition halted in route at Boise, Idaho, upon invitation of the Boise Commercial Club, and were entertained at luncheon in the Idan-ha Hotel. Manager Chas. H. Grout was highly complimented on the service. This was the menu:

Canape caviar
Bisque of crab
Green onions Ripe olives Radishes
Whiskey and soda
"For those that have lived"
Sweetbreads en timbales
Broiled homer squab on toast
Watercress
Pommery sec.
"For those that still live"
Potatoes, au gratin Fresh asparagus
Sliced cucumbers, mayonnaise
Strawberry short cake
Whipped cream
Orange ice cream ssorted cakes
Swiss cheese Wafers
Cherries Mint wafers
Coffee
White Rock and Apollinaris waters
Key West cigars and cigorettes
"Let us all smoke"

Menus for second class and third class passengers on steamship Baltic, White Star line:

SECOND CLASS

Fruit
Oatmeal porridge and milk
Cerealine
Smoked herrings
Grilled beef steak
Broiled bacon
Broiled sausage
Irish stew
Vienna and graham rolls
Muffins
Watercress
Marmalade Jam
Toast
Tea Coffee

Smoked herrings
Veal chops, tomato sauce
Hot-pot
Scrambled eggs on toast
Mashed potatoes
COLD
Roast beef
Corned ox tongue
Pickles Salad
Apricots and rice
Short cake
Marmalade Jam
Toast
Tea Coffee

THIRD CLASS

BREAKFAST
Oatmeal porridge and milk
Irish stew
Broiled sausage
Bread Butter Swedish bread
Marmalade
Tea Coffee

DINNER
Barley broth
Bread Biscuits
Beef steak and kiduey pie
Carrots and turnips Boiled potatoes
Stewed apples and rice

TEA
Curried mutton and rice
Cheese Pickles
Bread Butter
Damson jam
Swedish bread
Tea

SUPPER
Gruel
Cheese Biscuits Zwiebacks

Dinner at the Buckleu, Elkhart, Iud.

Cream of tomato Consomme julienne
Olives Radishes
Baked lake trout, alamada sauce
Potato chips
Boiled ox tongue, pickle sauce
Bell fritters, wine sauce
Roast of prime beef, natural gravy
New wax beans Mashed potatoes
Roast young chicken with dressing
New potatoes in cream Stewed sugar coru
Tomato aud lettuce salad, mayonnaise dressing
Strawberry shortcake
Vanilla cream pie Vanilla ice cream
American and roquefort cheese
Cake Coffee

John G. Dunn, formerly of the Hartman, now of the Vendome, in Columbus, O., sends the following sample breakfast, luncheon and dinner menus:

BREAKFAST

Strawberries Oranges
Tomato bouillon
Farina Shredded wheat Puffed rice
Broiled ham
Breakfast bacon
Frizzled beef
Corned beef hash, poached egg
POTATOES: Baked Hashed brown
Eggs to order
Omelets
Plain Ham Jelly Bacon Parsley
Toast to order
BREADS: Wheat Rye Special rolls Graham
Coffee Tea Iced tea Milk

LUNCHEON

Chicken gumbo
Radishes Sweet gherkins Chutney
Spring onions
Spaghetti Milauaise
Roast beef au jus
COLD MEATS: Roast beef Ham Lamb
Corned beef Ox-tongue
Sardines Salmon
New potatoes in cream Asparagus, drawu butter
Sliced tomatoes
Orange sherbet and cake Baked apple
Apple butter
Dates Parisienne

DINNER

Cream of tomato
Sweet pickles Olives
Soft-shell crabs, sauce tartare
Fried chicken, Southeru style
Lamb chops
Mashed potatoes Cauliflower in cream
Green peas
Fruit salad
Chocolate ice cream and cake
Preserved ginger
Wafers
Philadelphia cream cheese
Dates Parisienne

Luncheon complimentary to the ladies of Las Vegas given by the gentlemen of Las Vegas at the Castaneda Hotel:

Bouillon in cup
Celery Olives Radishes
Chaufroid of capon, Castaneda
Galantine of turkey—en aspic
Goose liver loaf Smoked ox tongue
Ham Head cheese
Cold salmou, Siberian
Chicken salad Potato salad
SANDWICHES: Cheese Bread and butter
Lettuce Ham Tongue
Neapolitan ice cream
Assorted cake
Roquefort cheese Brownsville cracker
Coffee

The meals of one day at the Cataract, Sioux Falls, S. D..

BREAKFAST.

Clam boullion in cup
Sliced peaches Oranges Cantaloupe
Stewed prunes Sliced bananas Rhubarb in syrup
South Dakota comb honey
Malta vita Roast toasties Grape nuts
Shredded wheat Scotch oat meal Corn flakes
Boiled or broiled salt mackerel, lemon butter
Potatoes natural
Minced ham and scrambled eggs
Brookfield farm sausage Fried Indian meal mush
Fried pork tenderloin, cream sauce
Sirloin or tenderloin steak
Broiled or fried breakfast bacon
Armour's sugar cured ham
Pork chops Calfs liver and bacon Lamb chops
Eggs as ordered
Omelette plain, ham, bacon, tomato or jelly
Baked potatoes French fried potatoes
Parkerhouse rolls Fried crullers
Corn muffins Dry or buttered toast
Griddle cakes, maple syrup
Hot French cream waffles
Tea Coffee Cocoa Milk

DINNER

Canape Epicurienne en croustade
Consomme a la princess
Green sea turtle aux quenelles
Bread sticks Saltine wafers
Cucumbers Queen olives Radishes
Baked fillet of English sole, hollandaise sauce
Pommes, chateau lattice
Braised sweetbreads, sauce perigueux
Fillet of beef, larded, Financiere
Vol au vent of fowl en caisse
Cocoanut fritters, Neapolitan sauce
Old roman punch
Roast prime ribs of native beef au jus
Mashed potatoes Pommes, Parisienne en creme
New asparagus, drawn butter
New beets in butter
Roast domestic chicken with dressing, pan gravy
Lettuce and tomato salad, mayonnaise dressing
New cherry pie Lemon meringue pie
Assorted cake Vanilla ice cream
Old fashioned banana shortcake
Mixed nuts Chilled watermelon Assorted fruits
Roquefort, Edam and American cheese
Toasted soda wafers
Rye, graham, wheat or French bread
Tea Cocoa Iced tea Milk Coffee

SUPPER

Essence of tomato en tasse
Malta vita Cream of wheat Corn flakes
Shredded wheat Roast toasties Grape nuts
Stuffed olives Pickled onions
Broiled fresh trout, maitre d'hotel
Potatoes a la Reitz
Escallopes of pork, breaded, sauce tartar
Beef saute, Parisian, mushroom sauce
Itallan spaghetti a la Milanaise
Sirloin or tenderloin steak,
plain or with Spanish sauce
Broiled breakfast bacon Calfs liver and bacon
Armour's sugar cured ham Pork chops
Fillet of beef in aspic jelly
Cold boiled ham Boneless pigs feet
Lambs tongue Loin of pork
King Oscar imported sardines
Lobster salad, mayonnaise dressing
Eggs as ordered
Omelette, plain, bam, bacon, rum or creole
Baked potatoes Potatoes au gratin
Tea biscuit Graham muffins
Milk, dry or buttered toast Chocolate eclairs
Griddle cakes, maple syrup
Assorted cake Florida plums in syrup
Rye, graham or wheat bread
Tea Cocoa Iced tea Milk Coffee

Fifty-cent table d' hote luncheon at the Metropolitan, Harrisburg, Pa., served from 12 M. to 2 P. M.:

SOUPS

Consomme clear Mulligatawney
Spring onions Radishes

FISH

Broiled bluefish, butter sauce Pommes julienne

ENTREE

Choice of
Strawberry roll, wine sauce
Boiled corned beef and cabbage

ROAST

Prime ribs of beef au jus

VEGETABLES

Mashed potatoes Green peas Boiled potatoes
New asparagus Stewed tomatoes

SALAD

Lettuce salad, home dressing

DESSERT

Ice Cream

Coffee Tea Milk

Dinner at the Yates, Utica, N. Y.:

Caviar canape Roasted walnuts
Mulligatawney Consomme royal custards
Queen olives Sour pickles Sweet pickles
Young onions Celery Radishes
Lettuce and sliced cucumbers
Broiled Kennebec salmon trout, maitre d'hotel
Potatoes Duchesse
Boiled smoked ox tongue and fresh beet tops
Baked tomatoes, cucumber filling
Fried frog legs, tartar sauce
Maple strawberry, Bavarian patties
Claret punch
Roast ribs of prime beef, au jus
Roast young turkey, dressing, currant jelly
Roast leg of English mutton, brown gravy
Mashed potatoes Bermuda potatoes in cream
Steamed potatoes
Fresh asparagus on toast a la cream
Green peas New butter beans
Fresh shrimp salad molded in aspic jelly
Cress and egg salad
Fresh pineapple meringue Charlotte Russe
Green apple pie Chocolate pie Fresh cherry pie
Maraschino ice cream
Strawberry tarts Cocoanut layer cake
Assorted cake
Angel food Lady fingers Layer raisins
Chilled watermelon Mixed nuts
Port wine jelly
Roquefort cheese American cheese
Bent's water crackers Saltines
Coffee Tea Iced tea Milk
Creme de menthe

Evening table d'hote, 75 cents, at the New Capital, Little Rock, Ark.:

Yarmouth bloaters on toast
Consomme Neapolitan or jellied consomme
Cream of new celery, with barley
Kingfish cutlets, sauce Melba
Pommes dauphine
Pickled new beets Young onions Queen olives
Chicken friandines, Reform club
Stuffed tomato a la provencale
New raspberry ice
Chocolate wafers
Roast loin of pig pork, sage dressing, hot slaw
Stuffed young goose, apple sauce
Mashed potatoes New corn on the cob
Salade paysanne
Chocolate ice cream Assorted cakes
New blueberry pie Cabinet pudding
Chilled watermelon
Port du Salut cheese Toasted Bent's crackers
Milk, buttermilk, tea, iced tea, coffee

Breakfast at the Davenport, Davenport, Iowa:

TEA, COFFEE, ETC.

Coffee, cup 10, large pot.....15c
Cocoa.....15c
Chocolate.....15c
Ceylon, English breakfast, Oolong or Japan tea.10c
Milk, per glass.....10c
Cream, per glass.....20c
Malted milk or beef tea.....10c
Clam broth.....10c

FRUIT IN SEASON

Stewed prunes or Apple sauce.....10c
Baked apple (1) or Bananas with cream.....15c
Sliced fresh pineapple.....10c
Grape fruit, ½ 15c; whole.....25c
Cantaloupe.....10-20c
Strawberries or Red raspberries.....25c
Peaches with cream.....25c
Watermelon.....20c
Apples (2), Grapes, Orange (1).....10c
Orange juice.....20c
Orange marmalade, individual jar.....15c
Preserved fruits; jams; honey.....15c

CEREALS, BREAD, ROLLS, ETC.

Oat meal, Cracked wheat, Grape nuts, Shredded wheat (1), Corn flakes.....15c
Wheat or Buckwheat cakes.....15c
With honey or jam.....20c
Dry or buttered toast.....10c
Milk toast.....15c
Cream toast.....25c
Boston cream toast.....20c
French toast.....20c
Fried mush.....10c
Hot rolls or Muffins with butter.....10c

EGGS AND OMELETTES

Bread and butter served with the following.

Fried, boiled or scrambled (2) 25c; (3).....30c
Poached, plain (3).....30c
Poached on toast (2).....30c
Scrambled with ham or mushrooms.....40c
Bacon or Ham and Eggs (German fried or baked potatoes included).....40c
Omelette, plain.....30c
Omelette, with cheese, ham or tomatoes.....35c
Omelette, with mushrooms, chicken livers or kidneys.....45c
Omelette, Spanish.....45c

FISH AND OYSTERS

Bread and butter, German fried or baked potatoes, included

Salt mackerel, boiled or broiled (½).....40c
Lake fish, fried or broiled.....40c
Black bass.....60c
Codfish in cream.....35c
Finan haddie, Delmonico.....35c
Fried small frogs.....35c
Fried oysters, ½ doz.....35c

STEAKS, CHOPS, ETC.

Bread and butter, German fried or baked potatoes, included

Small steak.....50c
Broiled tenderloin steak.....50c
Broiled sirloin steak.....60c
Veal cutlets, tomato sauce.....40c
Lamb chops (2) 35c; (3).....50c
Mutton chops (2).....35c
English mutton chops.....60c
Pork chops, broiled or fried (2).....35c
Broiled or fried ham or bacon.....40c
Broiled sweetbreads.....40c
Fried calves liver and bacon.....35c
Fried country or little pig sausage.....30c
Corned beef hash, poached egg.....35c
Chipped beef in cream.....30c
Chicken hash with cream peppers.....45c
Chicken hash with poached egg.....45c
Broiled lamb kidneys.....40c
Broiled spring chicken.....50-90c
Fried spring chicken, country style.....50-90c
Broiled squab with bacon.....60c

POTATOES

German fried or French fried.....10c
Baked or stewed in cream.....10c
Fried sweet potatoes.....15c
Hashed brown or lyonnaise.....15c
O'Brien or au gratin.....20c

The College Hall luncheon card of University Club, Chicago:

½ Schoppen California Priesling.....15c
½ Schoppen Deidesheimer.....20c
½ Schoppen Claret, University Club.....20c
Stein of Schlitz Beer.....10c
Ste'n of Pschorr Brau.....20c

Little neck clams 25 Clam cocktail 30
Celery 20 Olives 15 Radishes 15
Mangoes 20 Chutney 15 Pickled walnuts 15
Sardines in oil 35 Green onions 15
Consomme, Deslignac 20
Little neck clam chowder 20
Cup cold consomme in jelly 20
Cup cold essence of tomato in jelly 20
Fried fillet of sole, sauce tartare 40
Broiled salmon steak, maitre d'hotel 40
Eggs, a l'Aurore 35
Turkey wings braise with new peas 40
Lamb chops breaded, Milanaise 50
Cold boned capon and Virginia ham 45
Cold spring lamb and potato salad 40
Roast ribs of beef with potatoes 45

Cold Meats and Sandwiches:

Spring lamb, potato salad 40 Virginia ham 50
Roast beef with lettuce salad 45
Pickled lamb's tongue, kidney beans 35
Sliced turkey 50 Ham 40 Tongue 40
Half cold lobster, mayonnaise 45
Roast beef, ham or tongue sandwich 20
Chicken sandwich 25 Club sandwich 30
Boiled new potatoes 15
Corn on cob 20 New peas 15 Spinach 15

Salads (per plate)

Lettuce 20 Potato 10 Tomato 20
Cold rice pudding and cream 15
Apple pie 10 Fresh peach pie 10
Vanilla or chocolate eclairs 15
Apple tartlets 15 Charlotte Parisienne 15
Meriugue glace 25 Coffee ice cream 20
French vanilla ice cream 20
Fresh strawberry ice cream 25
Roman punch 20 Raspberry water ice 15
Sliced bananas and cream 20
Cantaloupe 25 Orange 15 Watermelon 15
Blue berries and cream 25
Sliced peaches and cream 25
Raspberries with cream 25
Blackberries with cream 25
Stewed prunes and cream 20
Camembert 20 Cream 20 Swiss 15 Roquefort 20
Coffee, cup 10 Tea, pot 15
Certified milk 15 Buttermilk 10
Bowl of half and half with crackers 30

Dinner to Illinois Commercial Hotel Association served on Goodrich Steamship Christopher Columbus. 108 plates at $1.

Cream of new tomato
Olives Radishes
Planked jumbo whitefish en bordure
Cucumbers
Filet mignon, fresh mushrooms
Cauliflower New potato rissole
Pineapple fritters, au rhum
Roast young chicken, giblet sauce
Hearts of lettuce
Peach ice cream
Macaroons
Edam chees Toasted crackers
Coffee

A la carte on the Lehigh Valley Railroad dining car:

Little neck clams, half shell, 25 Clam cocktail, 25
Stewed or fried, 40
Chow Chow, 15 Sliced cucumber, 20 Olives, 15
"Pin-Money" melon mangoes, 15
(Soups with meat or fish orders, 15)
See Special Bill
Clam broth, cup, 15 Cup of beef tea, 15
Broiled fresh fish, 60
See Special Bill Also
Ribs of prime New York dressed beef, 50
Sirloin steak, 85 Extra sirloin steak, $1.25
Mushrooms, 25
Philadelphia chicken, broiled or fried, half, 65
Lamb chops, (2) 45; (3) 60 French peas, 20
Ham, broiled or fried, 40; with fried eggs, 50
Breakfast bacon, 40; with fried eggs, 50
Rashers of bacon, with grilled orders only, 15
Cold roast beef, 50; with potato salad, 60
Tongue, 40 Chicken, 50 Ham, 40 Sardines, 35
Kalter Aufschnitt (assorted cold cuts), 45
Pork and beans, hot or cold, with brown bread, 25
Sandwiches: Egg, cheese, ham or tongue, 15
Sardine sandwich, L. V. R. R., 35 Club, 40
Chicken, 20 Cold roast beef sandwich, 20
New potatoes in cream, 20 Lyonnaise, 15
Boiled or mashed, 10
Hashed, browned or French fried, 15
Stewed tomatoes, 15 Green peas, 15 Sugar corn, 15
Eggs: Boiled, shirred or fried, 25
Scrambled, (3) 30 Poached, on toast, 30
Omelet, plain, 30; with parsley, jelly or ham, 40
Chicken salad, 50 Potato salad, 30
Lettuce and tomato, 40
Berries and cream, 25 Peaches and cream, 25
Cantaloupe, 25
Orange, (whole) 10; sliced orange, 15
Home made pie, 10
Neapolitan ice cream, with Nabisco wafers, 20
Assorted cake, 10 Orange marmalade, 20
Preserved skinless figs, with cream, 25
English plum pudding, 20
Roquefort, with Bent's crackers, 20
American cheese, with saltine crackers, 15
Mapl-Flake, "individual" with cream, 15
Oatmeal, with cream, 20
Toasted corn flakes, with cream, 15
Shredded wheat biscuits, with cream, 20
Wheat or buckwheat cakes, with maple syrup, 20
Boston brown bread, 10 Hot rolls, 10
Milk toast, 20 Dry or buttered toast, 10
Coffee, per cup, 10; per pot, 20
Ceylon, English breakfast, Formosa or Hyson tea
Per pot, 15
Lemonade, per glass, 15
Ice tea or coffee, per glass, 15
Cup of chocolate, 10 Horlick's malted milk, 15
Gramana standard milk in
sealed half pint bottles, 10
SPECIAL
Puree Jackson, croutons, 25
Consomme, vermicelli, 25
Broiled bluefish, anchovey butter, 60
Beef a la mode, rice croquettes, 50
Cutlets of chicken, French peas, 50
New corn, on cob, 20 Fried egg plant, 20
Potatoes, O'Brien, 20
Stuffed lettuce, mayonnaise, 30
Charlotte of fruit, lemon sauce, 25

Breakfast card of a Lehigh Valley Railroad dining car:

Chilled cantaloupe, 25c Berries, with cream, 25c
Oranges, (whole) 10c Sliced orange, 15c
Sliced bananas, with cream, 15c
Marmalade, 20c Preserved figs, 25c
Sliced fresh pineapple, 20c
Coffee, per cup, 10c; per pot, 20c
Ceylon, English breakfast, Formosa or Hyson tea
Per pot, 15c
Cup of chocolate, 10c Horlick's malted milk, 15c
Gramana standard milk in
sealed half pint bottles, 15c
Mapl-Flake, "individual," with cream, 15c
Oatmeal, with cream, 20c
Shredded wheat biscuits, with cream, 20c
Toasted corn flakes, with cream, 15c
Clam broth, (cup) 15c
Boiled or fried fresh fish, 60c
Sirloin steak, 85c Extra sirloin steak, $1.25
Mushrooms, 25c
Philadelphia chicken, broiled or fried, half, 65c
Lamb chops, (2) 45c; (3) 60c French peas, 20c
Rashers of bacon, with grilled orders only, 15c
Ham or bacon, broiled or fried, 40c
With fried eggs, 50c
Eggs: Boiled, shirred or fried, 25c
Scrambled, (3) 30c Poached, on toast, 30c
Omelet, plain, 30c; with parsley, jelly or ham, 40c
Potatoes: Hashed browned,
French fried or lyonnaise, 15c
Hashed in cream, 20c Baked, 15c
Griddle cakes, with maple syrup, 20c
Rolls and butter, 10c
Dry or buttered toast, 10c Milk toast, 20c
Cream toast, 30c Corn muffins, 10c

Noon and evening meals at the new Hotel Mishawaka, Mishawaka, Ind.:

NOON MEAL, fifty cents:
Puree of tomatoes with rice
Sliced cucumbers Green onions
Fresh beef, mustard sauce
Irish stew with dumplings
Green apple fritters, brandy sauce
Spaghetti, Italian
Mashed and browned potatoes
New beets in butter
Orange pie German punch Hot ginger bread
Coffee Tea Milk Iced tea

EVENING MEAL, seventy-five cents:
Boullion in cups
Dill pickles Corn meal mush Chow chow
Sirloin or tenderloin steak, plain or olives
Browned chicken hash, pimentoes, poached eggs
Fried salt pork cream gravy
Eggs as ordered
Omelette: plain, cheese, ham, jelly, Spanish, parsley
Potatoes: baked, German fried, Saratoga chips
Cold meats: Ham, Roast beef, Chipped beef
German potato salad
Plain bread Hot rolls
Assorted cake Lemon kling peaches
Coffee Tea Chocolate Milk Iced tea

Lincoln Hotel Cafe

F. J. RICHARDS, Manager

Breakfast	6:00 a. m. to 11:30 a. m.
Sunday	7:30 a. m. to 12:30 p. m.
Dinner	11:30 a. m. to 2:30 p. m.
Sunday	12:30 p. m. to 2:30 p. m.
Supper Daily	5:15 to 8:00 p. m.

SUNDAY, AUGUST 22, 1909

SPECIAL DISHES

SOUP
with meat orders 5 cents extra
Bread and butter served
Consomme, royal 10 — Mock turtle soup 10

RELISHES
Stuffed mangoes 15 — Olives 10

FISH
Broiled or Fried Whitefish or Trout 35

ENTREES
Boiled calves brains, vinaigrette sauce 40
Sweetbreads, creole style 40
Pineapple fritters, lemon sauce 15

ROASTS
Prime ribs of beef, au jus 40
Tame duckling stuffed, currant jelly 50

VEGETABLES
Corn on cob 15 — New potatoes in cream 15
Fried egg plant 15

DESSERTS
Peach cobbler, whipped cream 10
Apple pie 5 — Lemon pie 5
Vanilla ice cream 10; with cake 20
White grapes 15 — Watermelon 20
Cantaloupe, one-half 15, whole 25
Blackberries and cream 15
Coffee 10 — Mi k 5 — Tea 10 — Buttermilk 5

TABLE D'HOTE LUNCHEON

60 CENTS

Served from 11:30 A. M. to 2:30 P. M.

Choice of { Consomme, royal / Mock turtle soup

Choice of Stuffed mangoes — Olives

Choice of { Boiled calves brains, vinaigrette sauce / Sweetbreads, Creole style / Tame duckling stuffed, currant jelly / P ribs of beef, au jus

Choice of Boiled potatoes — Mashed potatoes

Choice of Fried egg plant — Corn on cob

Tomato salad

Choice of { Peach cobbler, whipped cream / Apple pie — Lemon pie / Ice cream and cake — Watermelon

Choice of Coffee — Tea — Milk — Buttermilk

APPETIZERS
Canape of caviar.....25
Anchovies canape 25
Sardines, box, imp't'd 50
Sardines, smoked.....30

RELISHES
Spanish onions, sliced 10
Radishes.....10
Sweet pickled onions 10
Queen olives.....15
Stuffed olives.....15
Sweet mixed pickles..10
Chow chow..... 5
Sweet midgets..... 5
Dill and sour pickles.. 5
Sliced tomatoes or Cucumber.....20
Pickled walnuts.....15
Celery 20
Sour pickled onions...15

SALADS
Bread and butter served with meat salads
Salad, chicken.....40
Salad, shrimp 40
Salad, asparagus vinaigrette 40
Salad, potato 15
Tomato.....30
Lettuce.....20
Celery 25
Cucumbers.....20
Pickled beets.....10
Cold slaw..... 15
Combination vegetable.....35

PRESERVED *and* STEWED FRUIT
Raw apples, each..... 5
Peach sauce.....10
Preserved strawberries.....10
Apple sauce 10
Stewed prunes or Currant jelly.....10
Bananas, each..... 5
Oranges, each 10
Sliced oranges (special).....15
Baked apples, cream .15
Cranberry sauce.....
Sliced pineapples.....15
Bananas and cream...15

CHEESE
Swiss 10
Philadelphia cream...10
Roquefort.....15
Neufchatel..... 5
American cream..... 5
Edam 15

SOUPS
Soup without meats 10c extra. Bread and butter served
Consomme 10
Vegetable soup.....10
Clam broth.....15
Puree of tomato..... 15

FISH TO ORDER
German fried potatoes, Bread and butter served
Broiled whitefish.....35
Broiled or fried lake trout.....35
Broiled or fried black bass.....50

COLD MEATS
All cold meat orders include potato salad, bread and butter
Corned beef.....30
Boiled ham.....35
Boiled tongue.....35
Dried beef.....30
Roast beef.....40
Chicken 40
Pickled lamb's tongue 35

COFFEE, TEA, CHOCOLATE *and* CREAM
Cup of coffee..... 10
Cup of tea.....10
Pot of coffee.....15
English breakfast, oolong or green tea, per pot, made to order.....15
Cup of chocolate or cocoa 10; pot.....15
Milk, per glass..... 5
Cream, per glass..... 15
Iced tea.....10
Hot milk, bowl.....10
Malted milk 10; with egg 15
Bowl half and half....15
Bowl half and half, with crackers or bread 20

SANDWICHES
Swiss cheese.....10
Ham..... 10
Ham, fried or boiled..15
Egg.....10
Ham and egg.....20
Chicken 20
Tongue 15
Caviar.....20
Sardine.....15
Club 30

When one portion is served for two a charge of 15c will be made for service. For steaks, chops, etc., see a la carte bill. PLEASE PAY CASHIER. Please report any cause for complaint in the office

Lincoln Hotel Buffet Lunch Room

SODAS PLAIN

Orange....5c
Lemon....5c
Pineapple....5c
Vanilla....5c
Chocolate....5c
Strawberry....5c
Root beer....5c
Coca cola....5c
Phosphates....5c

ICE CREAM SODA

Orange....10c
Lemon....10c
Pineapple....10c
Vanilla....10c
Chocolate....10c
Strawberry....10c
Maple....10c

SUNDAES

Plain....10c
Lincoln....15c
Fruit....15c
Nut....15c
Banana fruit....15c
Club house....15c
Maple....15c

Coffee, cup....5c
Tea, pot....10c

FRESH FRUIT

Oranges, sliced....15c
Bananas and cream. 15c
Grape fruit, ½....15c
Sliced peaches and cream....15c
Ice cream and cake..15c
Orange, one....10c
Bananas, two....10c
Apples, one....5c

RELISHES

Radishes....5c
Sliced tomatoes....15c
Lettuce....15c
Olives....10c
Pickles....5c
Chow chow....5c
Cucumbers....15c
Pickled walnuts....15c
Dill pickles....5c

FANCY MIXED DRINKS

Elks delight....15c
Grape juice float....15c
Mint freeze....15c
Mint lemonade....15c
Mint limeade....15c
Orangeade....15c
Plain lemonade....15c
Seltzer lemonade....15c
Apollinaris lemonade....20c
White rock lemonade....20c
Grape limeade....20c
Grape rickey....15c
Egg malted milk....15c

SPECIALS

SALADS

Chicken....30c
Shrimp....20c
Potato....10c
Tomato....25c
Lettuce....20c
Cucumber....25c

CHEESE

Philadelphia cream..10c
Swiss....10c
Brick....10c
Limburger....10c
American....5c

Bread and butter served, except with potato

FANCY MIXED DRINKS

Queens favorite....15c
Egg flip....15c
Egg nogg....15c
Egg cherry....15c
Egg chocolate....15c
Egg phosphate....15c
Egg lemonade....15c

MINERAL WATERS

Buffalo lithia glass...10c
Apollinaris splits....15c
Apollinaris pts....25c
White rock splits....15c
White rock pts....25c
Shogo , glass...10c
Shogo lithia ginger ale....10c
Imported ginger ale, pts....25c
Red raven splits....15c
Hunyadi water....10c
Bromo seltzer....10c

SANDWICHES

Ham....10c
Sardines....20c
Swiss cheese....10c
Chicken....20c
Caviar....20c
Lettuce....10c
Peanut butter....10c
Roast beef....10c
Brick cheese....10c
Limberger....10c

COLD MEATS

Roast beef....20c
Pickled lamb tongue.20c
Ham....20c
Chicken....25c
Summer sausage....15c
Pork and beans....20c

With potato salad 5c extra
Bread and butter furnished

Combination Breakfasts served from 6:00 to 11:00 a. m., at the Lincoln, Lincoln, Neb.

No substitution allowed on any of the following combination meals.

Served to one person only.

No. 1—25 Cents.
Oatmeal and cream.
Rolls and butter or toast or griddle cakes
Coffee, tea or milk

No. 2—25 Cents
Stewed prunes, apple sauce, orange or banana
Griddle cakes and syrup or
Rolls and butter or toast
Coffee, tea or milk

No. 3—25 Cents
Orange, banana, apple sauce or stewed prunes
Shredded wheat biscuit or grape nuts and cream
Coffee, tea or milk

No. 4—25 Cents
Apple sauce, stewed prunes, preserves and oranges
Dry, buttered or milk toast
Coffee, tea or milk

No. 5—35 Cents
Oatmeal and cream or orange or apple
Single pork chop or sausage
Grape nuts and cream
Coffee, tea or milk

No. 6—35 Cents
Apple sauce, bananas, prunes or oatmeal and cream
Ham or bacon and egg (half portion)
German fried potatoes
Rolls or toast, Coffee tea or milk

No. 7—35 Cents
Oatmeal and cream or Bananas and cream
Boiled or fried eggs (2); German fried potatoes
Rolls or toast, Coffee, tea or milk

No. 8—35 Cents
Pork sausage and egg, German fried potatoes
Rolls or toast, Coffee, tea or milk

No. 9—50 Cents
Apple or prune sauce or Oatmeal and cream
Broiled or boiled salt mackerel
German fried potatoes
Toast or rolls, Coffee, tea or milk

No. 10—50 Cents
Oatmeal and cream or Orange, banana or apple
Broiled or fried whitefish
French fried potatoes
Toast or rolls, Coffee, tea or milk

No. 11—50 Cents
Bananas and cream or Shredded wheat and cream
Sausage, small steak or pork chop
French or German fried potatoes
Rolls or Toast, Coffee, tea or milk

No. 12—50 Cents
Omelet with ham, bacon or jelly
French fried potatoes
Griddle cakes and syrup or oatmeal and cream
Toast or rolls, Coffee, tea or milk

No. 13—60 Cents
Choice of fruit and cereal
Ham or bacon and eggs (half portion)
French or hashed potatoes
Dill or sweet pickles
Toast or rolls, Coffee, tea or milk

No. 14—60 Cents
Choice of fruit or cereal
Small steak with onions
French or German fried potatoes
Toast or rolls, Coffee, tea or milk

No. 15—60 Cents
Choice of fruit or cereal
Mutton chops (2) or Poached eggs and bacon
German or French fried potatoes
Griddle cakes and syrup
Toast or rolls, Coffee, tea or milk

No. 16—60 Cents
Choice of fruit or cereal
Broiled or fried whitefish or Ham and eggs
Au gratin or fried potatoes
Griddle cakes and syrup
Toast or rolls, Coffee, tea or milk

Choice of the following fruits and cereals extra.

FRUITS

Apples, each	.05
Oranges, each	.10
Bananas, each	.05
Grape fruit, half	.20
Bananas and cream	.15
Peach or pear sauce	.10
Apple sauce or prunes	.10
Preserved strawberries	.10

CEREALS

Cream of wheat	.15
Oatmeal and cream	.15
Grape nuts and cream	.15
Shredded wheat biscuit and cream	.15
Malta vita and cream	.15
Griddle cakes and syrup	.10
Milk Toast	.15

Table d'hote supper, 60 cents, The Lincoln, Lincoln, Neb., served from 5:15 p. m. to 8:00:

Choice of { Consomme, royal / Mock turtle soup }

Choice of Stuffed olives — Piccalilli

Choice of { Chicken croquettes with French peas, cream gravy / Saute of lamb's kidneys, Mushrooms on toast / Cold roast beef / Small steak }

Choice of Baked potatoes — Au gratin potatoes

Choice of String beans — Corn on cob

Macedoine salad

Choice of { Peach cobbler, whipped cream / Apple pie — Lemon pie / Ice cream and cake — Watermelon }

Choice of Coffee — Tea — Milk — Buttermilk

The Taft banquet at the Commercial Club, Minneapolis:

Canapé Moderne

Olives Celeri Amandes Salées

Crème de Tomate en tasse

Fruites de ruisseau Meunière
Pommes de terre à la Saratoga
Concombres Allemande

Ris de veau à la Rotchild

SORBET NATIONAL

Poulet à la Minnesota
Riz Sauvage Pommes de terre douces au Sucre

Tomates en Surprise

Glaces Mikado
Gateaux Assortis

MONTELLA SUPERIEUR Fromage
CHATEAU YQUEM 1888 Biscuits
KRUG PRIVATE CUVEE 1900 ——
WHITE ROCK Café demi-tasse
Cigares

Banquet of Northwestern Hotel Men's Association at Hotel Rome, Omaha:

Crab meat cocktail

Montebello

Salted pecans Pim olas

Hearts celery
Clear green sea turtle
Toasted bars
Deviled lobster, Cheron
Julienne potatoes Cheese straws
N. W. H. M. A. punch
Fillets of milk fed chicken a la Paschaline
Potatoes O'Brien Asparagus tips
Finger rolls Tea biscuits
Salade en surprise
Toasted wafers
Frozen fruits Cake

Apollinaris

Cream cheese bar le duc Toasted crackers
Bon bons
Demi tasse

Ruinart vin brut
G. H. Mumm & Co's. Extra Dry
Monopole Red Top
Moet & Chandon White Seal very dry Krug
Cook's Imperial Gold Seal
Imported Cigars

Wisconsin Hotel Association banquet at Hotel Badger, Merrill:

Caviar canape

Martini Cocktail

Bouillon a la Badger
Queen olives Salted nuts
Baked lake trout, madeira sauce
White icicle radishes

Reisling

Broiled spring chicken
Sliced tomatoes. mayonnaise dressing
Browned sweet potatoes German asparagus

Champagne

Ice cream
Assorted cake
Edam cheese Bent's crackers
Coffee Cigars

Bill of fare of John H. Murphy lunch room system; C. M. & St. P. R'y passenger station, Aberdeen, S. D.

OYSTERS IN SEASON

Raw, ½ dozen.....25c
Stew, ½ dozen.....25c
Fried, ½ dozen.....35c
Cove 20c

SOUPS

Bowl with crackers or bread.....20c
Prepared individually.

CEREALS AND DAIRY DISHES

Malta vita or force.....15c
Grape nuts or corn flakes.....15c
Bowl of milk, crackers or bread.....15c
Shredded wheat or egg-o-see.....15c
Bowl half and half, crackers or bread.....20c
Milk toast 15c

SANDWICHES

Ham 10c
Tongue 10c
Cheese 10c
Egg 15c
Sardine 15c

EGGS

Boiled or fried (3).....20c
Scrambled (3).....20c
Eggs poached (3).....25c
Eggs poached on toast (3).....30c
Bread and butter with above egg orders.

STEAKS AND CHOPS

Small steak.....35c
Small steak with onions.....45c
Porter house steak.....50c
Steak and eggs (2).....50c
Hamburger 35c
Fried ham or bacon.....35c
Ham and eggs (2).....35c
Bacon and eggs.....35c
Pork chops 35c
Pork chops and eggs.....45c
Bread, butter and potatoes with all meat orders.

COLD MEATS

Ham 25c
Sardines 25c
Tongue 25c
Salmon 25c
Corn beef.....25c

HOT DISHES.

Baked beans.....10c
Wheat cakes (3).....15c
Corn beef hash, poached egg.....15c
French toast 15c
Bread extra 10c

PASTRY.

Doughnuts (3) 10c
Rolls (3) 10c
Toast (3) 10c
Pie per cut.....10c
Cake, per cut.....10c
Bread and Butter.....10c
Fresh fruits in season.
Baked apples, cream.....15c
Stewed prunes 10c
Milk, 5c; Coffee, tea or cocoa.....10c
Cream, 15c; glass half and half.....15c

The editor of the HOTEL MONTHLY is indebted to John D. Tellman, of the Jefferson and Planters Hotels, St. Louis, or a copy of a half century old bill of fare of the Virginia Hotel, St. Louis, John H. Sparr, proprietor. The bill is dated Tuesday, March 16, 1858. We take pleasure in reproducing it herewith, together with the Wine List; and the "regulations" printed on the card.

BILL OF FARE.

ST. LOUIS, TUESDAY, MARCH 16, 1853.

Soup.

Spring.

Fish.

Fresh Cod Fish Boiled a la Hollandaise.

Leg of Mutton, Caper Sauce.
Beef Tongue. Ames' Sugar Cured Ham.
Corned Beef and Cabbage.

Cold Dishes.

Corned Beef. Roast Beef
Ames' Sugar Cured Ham. Beef Tongues.

Roast.

Beef. Ribs of Beef.
Ham, Champagne Sauce. Leg of Veal.
Saddle of Mutton. Chickens. Pork.
Turkey, Cranberry Sauce.

Entrees.

Langue de Boeuf a la Flamande.
Blanquette de Veau.
Emince de Dindeen Friccasse.
Cerville de Veau en Marinade.
Salt Pork Fried with Onions,
Corned Beef Hashe with Fried Eggs.
Coeur de Veau a la Sauce Piquante.
Calves Feet a la Vinnegrette.
Roll of Beef Braise au Jus.
Veal Pot Pie.
Kidneys Fried with Salt Pork.
Scrambled Eggs with Cod Fish.
Escolioppe de Cochon a la Sauce Robert.
Ailerons de Dinde a l'Italienne.
Foil de Veau Braise a l'Espagnole.
Pork and Beans Baked.

Relishes.

Pickles. Horse Radish.
Cheese. Worcestershire Sauce. Pickled Beets.
Cranberry Sauce.

Vegetables.

Potatoes Boiled Potatoes Mashed. Boiled Rice.
Stewed Oyster Plant. Sauer Kraut. Mashed Turnips
Fried Parsnips. Hominy. Onions.

Pastry.

Honey Comb Pudding, Brandy Sauce.
Madeira Wine Jelly. Peach Marengues
Mince Pie. Cranberry Pie. Cocoanut Pie.

Dessert.

Apples. Pecan Nuts.
Layer Raisins. Coffee.

HOURS FOR MEALS.

Breakfast from 6½ to 10 o'clock. Dinner 12 to 3 o'clock. Tea from 6 to 9 o'clock.

WINE LIST.

CHAMPAGNE.

	PTS.	QTS.
Heidsick	$1.50	$2.50
Le Cordon Vert. Epernay		2.00
Excelsior	1.00	

SPAKLING HOCK.

Burgeff & Co's Hochheim		2.50

SPARLING CATAWBA.

Mo. Wine Co's Sparkling Cabinet	1.00	2.00
M. Werk's Sparkling Catawba		2.00
John D. Park's Sparkling Catawba	1.00	2.00

STILL OR DRY CATAWBA.

Longworth & Zimmerman's, dry		1 00
M. Werk's, dry		1 00
John D. Park's, still		1.00

STILL HOCK and WHITE WINE.

Ruedesheimer, 1846		1.50
Chateau Santernes, 1848	.75	1.25

CLARET.

Grnau La Rose, 1848		2.00
Brane Cantenac, 1848		1.50
St. Julien		1.00
St, Estephe Medoc		.75
Chateau La Rose	1.00	
St. Julien Medoc	.50	

MADEIRA.

Old Madeira	1.00	2.00
Blandy Reserve Madeira		1.05

SHERRY WINE.

Old Amontlado Sherry	1.25	2.50
Old Golden Sherry	1.00	2.00
Pale Sherry	.75	1.50
Brown Sherry	.75	1.50

PORT WINE.

Pure Juice Port Wine	.75	1.50
Old Dry Port	1.00	2.00

MALT LIQUORS.

London Porter	.40	.75
Allsopp's India Pale Ale	.40	.75
Younger's Edinburgh Pale Ale	.40	.75

CORDIALS.

Annisette		2.00
Macashino		2.50
Absynthe		2.00
Curacoa		2.00

BRANDIES.

Old London Dock, 1828		2.50
Jas. Hennessy, Pale and Dark		2.00
Pinet Castillon 1828		2.50

REGULATIONS.

Transient Boarder's bills collected weekly.

Seats for families are reserved for dinner only.

Meals served in rooms will be charged extra.

Families will not be called to meals except for Dinner.

Persons inviting friends to meals will give notice at the office that seats may be reserved for them.

Regular boarders, on leaving will register their names as absent, that proper credit may be given.

Guests intending to depart during the night, or at early hours will please give notice at the office, that they may be called in time and prevent delays.

Each Waiter has a Wine Card and Pencil.



BANQUET SCENE IN HALL OF THE DOGES, DAVENPORT'S, SPOKANE, WASH.

THE HALL OF THE DOGES.

A Famous Dining Room in Davenport's at Spokane.

One of the most unique restaurants in the world is that known as Davenport's in Spokane, Wash., and the glory of the place is its Hall of the Doges, in which many of the great feasts of the far West have been served. The honorary commercial commissioners of Japan, including representatives from the Chambers of Commerce of Tokyo, Osaka, Yokohama, Kyoto, Nagoya, and Kobe were entertained by the Spokane Chamber of Commerce, September 11, with a banquet in this famous hall, and we take pleasure in presenting herewith a picture of the event made from photograph. The picture does not do the room justice, but it gives an idea of its size and beauty. The menu card was a novelty, pictorial and otherwise, and the menu was printed in Japanese. This was the menu :

献立

一魚卵
一生牡蠣 阿列布、セロリー扁桃核
一カンソミー スープ
一マージェリー フラウト ダッチ式馬鈴薯
一フィンシアー 犢肹
一ローヤルポンス 朝鮮薊
一燔炙鶉 佛國産炭豆
一ミカド サラダ



一アイスクリーム
菓子
一乾酪 クラッカー
一珈琲

カクテール酒
白葡萄酒
赤葡萄酒
三鞭酒
與奮酒
葉巻煙草

The Hotel Monthly of Chicago is subscribed for and read by hotelkeepers and caterers thruout America. Every issue contains suggestions for menus.

The Taft feast at Davenport's, Spokane:

"Wine sap" cocktail

Assorted olives Celery hearts

Consomme, Riche

Brook trout, Meuniere

Roast quail, sur canape

French peas Potatoes rissole

"Baldwin" salad

"Pippin" glace Confections

Demi tasse

Graves
Moet & Chandon Imperial Crown
White Rock
Imported Cigars

Club breakfasts at the Illini Hotel, Alton, Ill.

No. 1, 25c: Stewed prunes or orange, coffee or tea, rolls.

No. 2, 25c: One banana or apple, coffee or tea, rolls.

No. 3, 25c: Sliced orange or one poached egg on toast, coffee or tea, rolls.

No. 4, 35c: Baked apple and cream, broiled bacon or ham, coffee or tea, rolls.

No. 5, 35c: Stewed prunes, liver and bacon, coffee or tea, rolls.

No. 6, 35c: One orange, 2 eggs, any style, coffee or tea, rolls.

No. 7, 45c: One orange, Ham and 2 eggs, fried potatoes, coffee, tea, or chocolate, rolls.

No. 8, 45c: Baked apple and cream, omelette any style, (3) eggs, chocolate, tea or coffee, rolls.

No. 9, 45c: One banana, filet of black bass, potatoes saute, coffee, tea or chocolate.

No. 10, 50c: fruit in season, corned beef hash, poached egg, coffee, tea or chocolate, rolls.

No. 11, 50c: Sliced orange, small steak and potatoes, coffee, tea or chocolate, rolls.

No. 12, 50c: Baked apple and cream, broiled pompano, potatoes, coffee, tea or chocolate, rolls.

No. 13, 65c: One orange or cereals, lamb chops (2), potatoes, coffee, tea or chocolate, rolls.

No. 14, 65c: Baked apple and cream, chicken hash, poached egg, coffee, tea or chocolate, rolls.

No. 15, 65c: Fruit in season, cereals and cream, broiled blnefish, coffee, tea or chocolate, rolls.

No. 16, 75c: Fruit in season, oatmeal and cream, spare-ribs and fried apples, French fried potatoes, coffee, tea or chocolate, rolls and toast.

No. 17, 75c: Fruit in season, cream of wheat, breakfast sausage, buckwheat cakes, coffee, tea or chocolate, rolls and toast.

No. 18, 75c: Fruit in season, shredded wheat biscnit, small tenderloin steak, potatoes, coffee, tea or chocolate, rolls and toast.

No. 19, 90c: Fruit in season, force and cream, salt mackerel and potatoes, griddle cakes, coffee, tea or chocolate.

No. 20, 90c: Fruit in season, shredded wheat biscnit or griddle cakes, broiled spring chicken, potatoes any style, coffee, tea or chocolate.

No. 21, 90c: Fruit in season, oatmeal and cream or griddle cakes, broiled squab on toast, potatoes any style, coffee, tea or chocolate, rolls and toast.

Specimen table d'hote luncheons and dinners at the Illini Hotel, Alton, Ill..

LUNCHEON, 55 cents

Fish chowder

Radishes Olives

Fried halibut, tartar sauce

Julien potatoes

Fricassee of veal, with rice

Or—Codfish cake, cream sauce

Boiled potatoes Lima beans

Pineapple sherbet, Assorted cakes

Coffee, tea or milk

LUNCHEON, 55 cents

English beef broth

Chow chow

Fried catfish

Julienne potatoes

Braised lamb, demi glace

Or—Roast beef hash, with green peppers

Fried parsnips Stewed cabbage

English plum pudding, or peach pie

Coffee, tea or milk

DINNER, 75 cents

Crab meat, ravigote

Celery Olives

Cream of tomatoes

Fried Sunfish, beurre noir

Saratoga potatoes

Lamb fries, with mushrooms

Roast turkey, stuffed, giblet sauce

Fried sweet potatoes Rutabagas Peas

Combination salad

Pineapple ice cream Assorted cakes

Or, farina pnddiug, cream sauce

Roqnefort cheese

Coffee

DINNER, 75 cents

Illini appetizer

Radishes Olives

Chicken brotb, with rice

Fillet of halibut, Mornay

Boiled potatoes

Fried chicken, country style

Roast ribs of beef, au jus

Mashed potatoes New wax beans Peas

Chicory, French dressing

Punch, creme de meuthe Sponge cake

Or—Plnm pndding, brandy sauce

Deviled cheese

Coffee

First anniversary dinner, the Robidoux, St. Joseph, Mo.

Rockaways

Celery

Green sea turtle, au cognac

Olives Almonds

Deviled lobster on shell

Cucumbers

Filet mignon cheron

Parisienne potatoes

Pineapple souffle au curacao

Sorbet Robidoux

Broiled spring chicken, on toast

Corn au gratin

Lettuce and tomato

Peach merangue Timbale Waldorf

Frozeu Nesselrode pudding

Cake Fruit

Roquefort cheese

Coffee

A Breakfast card at the Nixon, Butler, Pa., (American plan). The purpose of this style card is mainly a check against the dining room in the interest of economy, to prevent unnecessary waste of food by the waiters securing more than is ordered. Hotelkeepers who have tried this style card for the different meals, say it has reduced the per capita cost :

MORNING MEAL

	.....	Oranges
	.....	Sliced Peaches with Cream
FRUITS	.....	Baked Apples with Syrup
	.....	Orange Marmalade
	.....	
	.....	Ralston's Breakfast Food
CEREALS	.....	Shredded Wheat
	.....	Toasted Corn Flakes
	.....	
	...	Fried Herring Roe
	.....	Broiled Sirloin Steak
	.....	Broiled Tenderloin Steak
	.....	Broiled Lamb Chops
	.....	
	.....	Broiled Ham
MEATS	.....	Country Sausage, Brown Sauce
	.....	Eggs, Fried
	.....	Eggs, Scrambled
	.....	Eggs, Omelette
	.....	Eggs, Poached
	.....	Eggs, Boiled
	.....	Fried Mush
	.....	
POTATOES	.....	French Fried
	.....	Home Fried
	.....	
	.....	Wheat Cakes
	.....	Buckwheat Cakes
BREADS	.....	Pop Overs
	.....	Toast
	.....	
	.....	Coffee
	.....	Tea
BEVERAGES	.....	Cocoa
	.....	Milk

TO SAVE TIME AND AVOID MISTAKES GUESTS WILL PLEASE CHECK ARTICLES WANTED.

On November 1, 1909, the Richelieu Catering Co. of Chicago, distinguished itself by serving a remarkable banquet, in Jackson, Miss., 738 miles from Chicago. It was tendered to President William Howard Taft in the Edwards Hotel of Jackson, by the citizens of Jackson Covers were laid for 225. This was the menu;

Oysters

Clear green turtle

Celery Radishes Queen olives Salted almonds

Fillet of Pompano, a la Meuniere

Parisienne Potatoes Cucumbers, en gelee

Filet mignon of mutton, Bearnaise sauce

Tomatoes, stuffed with corn

Rubis punch

Roast wild turkey—cranberry jelly tartlet

Grilled sweet potatoes Wild rice fritters

Lettuce and artichoke heart salad

Cheese biscuits

Fancy glaces Petits fours

Bonbons

Coffee

The following itemized list of supplies was furnished the HOTEL MONTHLY by the Richelieu Catering Co. [All of these supplies, with the exception of the three items marked with a star, were shipped from Chicago]:

4000 pieces of chinaware.
2000 pieces of glassware.
3500 pieces of silverware.
350 feet of table cloth.
350 feet of lining for table cloth.
Lace center pieces.
80 red, white and blue shades.
9 candelabras.
22 candlesticks.
Kitchen utensils, etc
*2 barrels Grunewald oysters.
15 gallons clear green turtle.
*175 pounds pompano.
3 bushels of potatoes.
8 dozen cucumbers
230 pounds filet mignon of mutton.
3 gallons bearnaise sauce.
2 boxes of tomatoes.
Punch in fluted ice cups.
*275 pounds of wild turkeys.
100 heads of lettuce.
100 fresh artichauts.
12 cans pimentos.
2 gallons French dressing
Ice creams in patriotic forms on individual spun sugar nests.
25 pounds fancy cakes.
5 pounds coffee.
1 gallon sweet cream.

The first shipment, by freight, was started October 25, one carload, weighing 9000 pounds. The shipment of perishables went by American Express, October 30, and weighed, in the aggregate, 2000 pounds. It required 125 boxes for packing the china, glass, linen, and silver.

Dinner in honor of President Taft given by Governor Sloan of Arizona, at Hotel El Tovar, Grand Canyon:

Fresh caviar
Consomme Alice
Crab flakes, salamander
Breast of mountain grouse, truffled
Heart of artichoke
Roast saddle of venison
Sweet potatoes
El Tovar salad
Nesselrode pudding, sauce sabayon
Assorted cakes
Roquefort Sierra
Coffee

A possum dinner served in the Hotel Marlborough, New York:

Birmingham toddy
Lynnhaven bivalves
Celery Radishes Mangoes
Crab jumbo, Creole
Persimmon beer
Billy possum a la Taft
Musgrove candied yams
Alabama black beans
Fried hominy, quince jelly
Vintage champagne
Georgia corn pone
Kentucky Robb hoe cake
Persimmon and alligator pear salad
Spoon corn bread with Virginia white drips
Porto Rico coffee

This menu was selected by Frank S Murphy steward of the Great Northern Hotel, Chicago, for a dinner in honor of Dr. Harvey W. Wiley of Washington, and Prof. Eugene Girard of Niagara Falls.

Donation farm oysters
Relishes

Essence of chicken in cups

Fillet of black bass, Meuniere
Potatoes Julienne

Boneless squab with dressing
Combination salad

Great Northern ice cream
Assorted cake

Camembert cheese
Toasted crackers
Coffee

Bronx Cocktail
Pommery Brut
Liqueurs

Menus Elaborated for Waiters' Information.

At the Grunewald in New Orleans there are two sets of bills of fare printed for both the lunch and dinner a la carte cards. One of these is for the guest; the other for the waiter. The card for the guest lists only the names of the dishes and the prices. The card for the waiter lists, in addition to the names of dishes and the prices, a brief description of each dish, so that the waiter may answer from his card any questions a diner may put to him regarding the composition or appearance of any particular dish. The waiter's card also contains foot notes with information regarding which foods it is advisable to make special effort to sell, and which dishes are ready to serve. We reproduce herewith samples of these cards:

LUNCH

Ready from 11:30 A. M to 2 P M.

Milch Herring, Livonienne, 30c

Consomme St. Saens, 25c

Cream of Tomatoes, Andalouse, 25c

Omelet, Flemish Style, 30c

Tendron of Veal, Switzerland Style, served with Spaghetti and Mixed Salad, 40c

Galantine of Capon with Aspic Jelly and Cauliflower Salad, 40c

Virginia Ham Glace and Potato Salad, 40c

Baked Potatoes, 15c

Stewed Corn and Tomatoes, 20c

Sauer Kraut, German Style, 20c

Cauliflower au Gratin, 20c

Punch Richelieu, 20c

Currant Jelly Rolls, 15c Peach Parfait, 20c

Fresh Cranberry Pie, 15c

Cottage Pudding, Vanilla Sauce, 20c

WAITERS' INFORMATION

LUNCH

Ready from 11:30 A. M. to 2 P. M.

Milch Herring, Livonienne, 30c

Marinated in white wine, Potatoes and Onions cut into slices, capres

Consomme St. Saens, 25c

Chicken consomme garnish with pearl barley and dice potatoes

Cream of Tomatoes, Andalouse, 25c

Tomato soup enrich with cream, garniture of home made noodles

Omelet, Flemish Style, 30c

Is an omelet filled with spinach and garnished with calf brains and brown sauce

Tendron of Veal, Switzerland Style, served with Spaghetti and Mixed Salad, 40c

Switzerland style means the veal is braise, when cold cut into one thick slice, egg crumbed and fried, tomato sauce

Galantine of Capon with Aspic Jelly and Cauliflower Salad, 40c

Virginia Ham Glace and Potato Salad, 40c

Baked Potatoes 15c

Stewed Corn and Tomatoes, 20c

Sauer Kraut, German Style, 20c

Salt pork, mince onions, stock, cayenne and vinegar

Cauliflower au Gratin, 20c

Stewed in cream, sprinkled with grated cheese and baked

Punch Richelieu, 20

Strawberry brandy

Currant Jelly Rolls, 15c Peach Parfait, 20c

Fresh Cranberry Pie, 15c

Cottage Pudding, Vanilla Sauce, 20c

Cake soaked with rum syrup

NOTICE: All Hot Dishes must be served Red Hot; Cold Dishes must be served Ice Cold.

PUSH—Oysters, Lobsters, Snipe, Teals.

SPECIAL DISHES WHICH ARE READY—Fresh Mushrooms, Cauliflower, Olives, Celery.

DINNER

Ready from 5 to 6 P. M.

Cold Egg, Figaro, 30c

Consomme Santos-Dumont, 25c

Lobster Bisque, Mariniere, 25c

Planked Fillet of Sea Trout a la Grunewald served with Duchesse Potatoes, 50c

Sirloin Steak, Rockaway, 60c

Roast Milk Fed Chicken a la Championne, 60c

Baked Potatoes 15c Artichoke Butter Sauce 25c

Cauliflower au Gratin 20c Spinach and Egg 20c

Lima Beans, Bretonne, 20c

Louisiana Rice, Creole, 20c

Punch Ananas au Marasquin, 20c

Frozen Nesselrode Pudding, Sauce Marrons, 25c

Chocolate Layer Cake 15c Apple Pie 15c

Angel Cake 15c

WAITERS' INFORMATION

DINNER

Ready from 5 to 8 P. M.

Cold Egg, Figaro, 30c

In a croustade Figaro is ½ tomato puree, ½ mayonnaise sauce, chopped jelly, truffles

Consomme Santos-Dumont, 25c

Garniture of tapioca, olive shape carrots, Julienne string beans, dice shape turnips

Lobster Bisque, Mariniere, 25c

Thick soup enrich with cream, garniture of fish quenells fried in butter

Planked Fillet of Sea Trout a la Grunewald served with Duchesse Potatoes, 50c

Grunewald style means that the fillets are placed on a bed of spinach which is on the plank

with a border of Duchesse potatoes; rich cream sauce is spread over this with a little grated cheese and baked brown

Sirloin Steak, Rockaway, 60c

Rockaway is garniture of fried onion rings and horse radish sauce.

Roast Milk Fed Chicken a la Championne, 60c

Championne is a garniture of fresh mushrooms in cream put into tart and sprinkled with little cheese and baked

Baked Potatoes 15c Artichoke butter Sauce 25c
Cauliflower au Gratin 20c Spinach and Egg 20c

Lima Beans, Bretonne, 20c

Bretonne means minced onions saute in butter, little flour, stock, salt, pepper, nutmeg, chopped parsley

Louisiana Rice, Creole, 20c

Minced onions, green peppers, butter, shredded ham, tomatoes

Punch Ananas au Marasquin, 20c

Pineapple ice and Maraschino liquor

Frozen Nesselrode Pudding, Sauce Marrons, 25c
Chocolate Layer Cake 15c Apple Pie 15c
Angel Cake 15c

SPECIAL NOTICE—All Hot Dishes must be served Red Hot; Cold Dishes must be served Ice Cold.

PUSH—Raw Oysters, Ripe Olives, Celery, Lobsters, Snipe, Teal Duck, Mallard Ducks.

SPECIALS—Fresh Mushrooms, Cauliflower.

Some Claypool Cards.

We are in receipt of a set of menus of the Claypool Hotel, Indianapolis, European plan service, including breakfast, carte du jour luncheon, dinner, supper and after theater, afternoon tea, special cold buffet, and a pamphlet card for special use in the new Atrium. The afternoon tea and special cold buffet are reproduced to show their novel features. The dinner and supper cards are bordered with medallion pictures of theatrical people (Altman's patent), and the Atrium book card is indexed by having the leaves of different sizes, the smallest in the center, and each leaf to the outside one higher than the one in front of it. The illustration herewith shows the Atrium book open at the center and the thumb index on top of each leaf for opening on the instant to the particular kind of foods desired. The book, opened up, measures 10 x 13 inches for the largest leaf and 7½ x 13 inches for the smallest leaf: (See illustration on opposite page.)

Afternoon Tea, The Claypool, Indianapolis, served from 3 to 5 p. m.

Chicken broth in cup 15

SANDWICHES

Chicken with mayonnaise 30
Chicken salad sandwich 30
Crabmeat with mayonnaise 35
Pate de foie gras 35 Lettuce and egg 30
Toasted English muffin 15
Brioches 10 Toast 10 Zwieback 10
Claypool special coffee cake 10

SWEETS

Assorted French pastries (each) 10
Petits fours 20 Fruit salad 40 Bar le duc 40
Grape fruit supreme 40

ICES

Coupe St. Jacques 35 Neapolitan ice cream 20
Roman punch in orange cup 20
Peach Melba 40 Lemon sherbet 15
Nesselrode ice cream with brandy peach 40

TEA, COFFEE, ETC.

English breakfast, Oolong or green Japan Tea 15
"Her Majesty's blend" tea 15
Claypool "afternoon coffee" 15
Chocolate with whipped cream 15

Special Cold Buffet, the Claypool, Indianapolis:

Canape Lorenzo, 35

Beef tenderloin, printanier, 50

Plover en chaufroid, 50

Mousse of ham, Moscovite, 35

Heart of romaine, 25

Peach Melba, 40

French pastry (each), 10

The Kansas Missour association banquet at the Elms, Exclesior Springs, Mo

Blue points
Chicken essence Bread Sticks
Celery hearts Queen olives
Fresh lobster Newburg in cases

St. Julien

Elms roast duck, celery fed Fried hominy
Currant Jelly Candied yams
Asparagus tips *White seal*

Roman punch

Grape fruit salad Cheese straws

Nesselrode pudding Assorted cake

Camembert cheese Toasted water crackers
Demi tasse

Havanas *Creme de menthe*

CHAFING DISH ENTREES

Chicken Flake, Claypool	75	1.25
" " a la King	75	1.25
" " Mexicana	75	1.25
Calves' Sweetbreads, a la King	75	1.25
Frog Legs, Poulette	75	1.25

SHELLFISH IN CHAFING DISH

Lobster, Newburg	75	1.25
Lobster, saute, bordelaise	75	1.25
Curry of lobster	75	1.25
Oysters, Maryland	60	1.00
Fresh shrimp, Creole	60	1.00
Curry of shrimp	60	1.00
Crab flakes, Dewey	75	1.25
" " Newburg	75	1.25
" " Creole	75	1.25

APPETIZERS AND RELISHES

Fresh Astrachan caviar	60
Russian caviar	40
Grilled sardines on toast	40
Sardines in oil	40
Canape of crabmeat	60
Canape, anchovy.	40
Marinierte herring	40
Bengal club chutney	15
Sweet pickles (pin money)	15
Dill pickles	10
Chow chow	15
Queen olives	15
Ripe olives	15
Stuffed olives	20
Stuffed mangoes	15
Salted almonds	25

Suggestions from New York.

Breakfast selections at Hotel Gotham, New York:

FRUITS: Baked apple and cream 25 40, Tokay or Concord grapes 30 50, Delaware, Niagara or Malaga grapes 30 50, Bartlett Pears (1) 15, Sliced bananas and cream 20 35, Apples (1) 15, Oranges (1) 15, Apple sauce 25, Grape fruit 35 60, Sliced oranges (1) 25 (2) 40, Orange juice 30, Stewed prunes 20 35.

PRESERVES: Grape fruit or orange marmalade 25 40, Honey in comb or strained 30, Strawberries 30 50, Pears, peaches, plums, apricots 30 50, Cherries 30 50, Guava jelly 25, Bar-le-Duc 50.

COFFEE, TEA, ETC.: Coffee 25, with cream 35, Chocolate, bromo or cocoa 25, with cream 35, English breakfast, Ceylon, Oolong, Japanese or green tea 30 with cream 35, Horlick's malted milk per glass 15, Glass of milk 10, Glass of cream 20.

BREAD, TOAST, ETC.: French rolls 15, Cream rolls 15, Flutes 15, Dry toast 15, French toast 35, Crescent rolls 15, Graham 15, Corn muffins 15, English muffins 20, Butter toast 20, Dipped toast 20, Cream toast 40, Milk toast 25, Waffles, wheat, buckwheat or rice cakes with maple syrup 30.

CEREALS: Force, Indian meal, hominy, oatmeal, cream of wheat, wheatena with milk 30, with cream 35, Grape nuts, corn flakes, shredded wheat with milk 30, with cream 35, Fried Indian mush or hominy with syrup 25.

EGGS AND OMELETTES: Boiled (2) 25, Fried 30' Au beurre noir 35, Shirred 35, Scrambled 40, Ham or bacon and eggs 35 60, Scrambled with Virginia ham 35 60, with tomatoes 35 60, Mornay 35 60, Poached on toast 25 40, Poached with bacon on toast 35 60, Poached on anchovy toast 35 60, Marengo 35 60, Chipolata 35 60, Suzette 35 60. OMELETTES—Plain 30 50, fines herbs 30 50, with tomatoes 35 60, with bacon, ham or salt pork 35 60, with chicken livers, a l'Espagnole or Portugaise 35 60, with asparagus tips 35 60, with truffles 45 75, with peas 35 60, with oysters 35 60.

FISH: Fried or stewed oysters 30 50, Broiled oysters on toast 35 60, Pan oysters 35 60, Clam stewed 25 40, Clam fritters 30 50, Scallops fried, tartar sauce 50 80, Panfish fried in butter 40 60, with pork 45 75, Sea bass 45 75, Bluefish, maitre d'hotel 45 75, Codfish steak broiled or fried in butter 45 75, Codfish flakes in cream 30 50, Codfish balls or cakes 25 40, Broiled weakfish 40 60, Kingfish 45 75, Broiled saute Spanish mackerel 40 75, Broiled or fried smelts 40 75, Filet of sole, tartare or maitre d'hotel 40 60, Salt codfish in cream 30 50, Salt mackerel 30 50, Kippered herring 30 50, Yarmouth bloater 30, Smoked salmon 40 60, Finnan haddie 30 50.

STEAKS, CHOPS, ETC.: Beefsteak 75, with potatoes 90, with bacon 1.00, with onions 1.00, with mushrooms 1.25, Sirloin steak 1.25, with mushrooms 1.75, Bearnaise or Bordelaise 1.50, Extra sirloin 2.00, Porterhouse steak 2.00, Extra 3.00 Small tenderloin 75, Tenderloin steak 1.25, Lamb steak 60 1.00, Lamb chops (1) 40 (2) 75, Mutton chops 40 75, English mutton chops 70, splits 80, Loin lamb chops 50 90, Pork chops 40 70, Veal chops 40 75, breaded, tomato sauce 45 80, Pork tenderloin and apple 40 75, Pig's feet 30 50, Country sausage 35 60, Deerfoot sausages 40 70, Sausage cakes 35 60, Sweetbreads en brochette 50 80, Broiled Beechnut ham or bacon 35 60, Smoked beef with cream 30 50, Corned beef hash 30 50, Lamb hash 40 75, Roast beef hash 40 60, Chicken hash on toast 60 1.00, Broiled squab chicken 1.25, Broiled spring chicken 75 1.50, Chicken livers en brochette 35 60, Lamb kidney stewed or broiled with bacon 30 50, Calf's liver and bacon 35 60, Calf's liver saute in butter 35 60, Honey-comb tripe broiled 25 40, a la Creole 30 50.

POTATOES: Baked 15 25, Sautees, Lyonnaise, French fried, German fried, Saratoga, Julienne 15 25, Au gratin 20 35, Hashed browned, Hashed in cream 20 30, Sweet potatoes, fried 20 35, grilled 25 40.

Tea at Hotel Gotham, New York.

Formoso Oolong tea 25 — Green tea 25
Ceylon tea 25 — Young Hyson tea 25
Orange Pekoe (India) 30

Cafe Turk (clear moka) 20 — Cafe noir 15
Cocoa 30 — Chocolate 30

Dry toast 15 — Toasted muffins 20
Wiener zwiebach 15 — Buttered toast 20

SANDWICHES—Caviar 30 — Pate de foie-gras 50
Sardine 20 — Lettuce 20 — Watercress 20
Chicken 30 — Ham or tongue 25

PASTRY—Gaufrettes Dartois 15 — Frangipane 15
Madeleines Berlinois 15 — Cornets Chantilly 15
German cinnamon cake 15 — Tartelettes 15
Assorted eclairs 10 — Kugelhupf 15
Assorted French pastry 15

ICE CREAM—Chocolate 25 Strawberry 25 Vanilla 25
Cafe parfait 30 Neapolitan 30 Charlotte Russe 30
Tutti-frutti 30 — Biscuit Tortoni 30
Nesselrode pudding 40 — Biscuit glace 40
Plombiere aux marrons 40
Orange or lemon water ice 25

Special a la carte, 12 to 5 p. m., at Hotel Latham, New York:

Clam chowder, Manhattan, 25, 40
Consomme Farina, 25, 40
Codfish cakes with poached eggs, 35, 60
Spanish mackerel grilled, lemon butter, 40, 60
Shirred eggs, Lesseps, 40
Loin of fresh pork, braised red cabbage, 40, 60
Hungarian goulash with kneff, 35, 60

Table d'hote lunch 12 to 3 p. m., 60 cents at Hotel Latham, New York.

Clam chowder, Manhattan
Consomme Farina
Radishes — Pickles — Olives
Fish cakes, cream sauce
Hungarian goulash with kneff
Loin of pork braised, au Madere
Cold lamb, ham or veal
Boiled or mashed potatoes
Fried sweet potatoes, or new string beans or braised red cabbage
Ice cream or pie
Tea — Coffee — Milk

Guest allowed choice of one kind of meat.

Table d'hote dinner, 75 cents, from 6 to 8 p. m., at Hotel Lincoln, Pittsburg:

Blue points
Puree of tomato with rice
or
Consomme, princesse
Baked bluefish, a l'Italieune
Pommeres chateau
Young rabbit saute, hunter style
or
Salisbury steak, horseradish sauce
or
Roast loin of pork, apple sauce
Hashed brown potatoes
Stewed tomatoes
Maple tartlets
Edam cheese and crackers
Coffee

Special luncheon served from 12 o'clock, noon, to 2:30 p. m., 75 cents, at the Auditorium Hotel, Chicago:

No changes made on this bill.

Clam chowder, Manhattan
Consommé volaille
Planked whitefish, natural
Potatoes duchess
or
Egg vegetable dinner
Scallop of veal, Bourgeoise
or
Boston baked beans, old fashioned
or
Roast young chicken, celery farcie
Macaroni à la royal Grilled sweet potatoes
Lemon water ice
Cocoanut pie Ginger bread Layer cake
Neufchatel, Brie or American cheese
Coffee Milk

Banquet of the St Andrew Scotch Society at the Broezel Hotel, Buffalo:

WHAT WE'LL HA'E.

A tonic frae Scotland.
Cockles, frae the Little Ferry
Sautit almonds Echelfechan celery Skibo olives
Scotch broth, wi' a' thing intill't
Anither mouthfu'
Sonsy cuts frae a Hieland stirk
Biled tatties frae Dumfries
Strathpeffer beans
We'll ha'e anither tastin'

HAGGIS WI' A' THE HONORS

Fair fa' your honest sonsy face,
Great chieftain o' the puddin' race.
Anither dram
Roastit bubbly jock
Cranberry frae Loch Lomond
Chappit tatties frae Brechin
Sic a grand nicht we're hae'in
Now we'll ha'e a drappie
Just tae mak' us happie
Auchnaculgach Kebbucks green An'mity
Scones oatcakes snaps bakes
Shortbread an' ither things
New made coffee
We're no' that fou
An' we'll tak' a cup o' kindness yet
An' here's a hand ma trusty freen
An' gies a han' o' thine
An' we'll tak' a richt guid wullie wacht
For Auld Lang Syne.

Club breakfast menus, The Geronimo, Chickasha, Okla.

No. 1, 25 cents: Toast, dry or buttered; pot of coffee, tea or milk.

No. 2, 25 cents: Milk toast, pot of coffee, tea or milk.

No. 3, 35 cents: Fruit in season, toast, dry or buttered, pot of coffee, tea or milk.

No. 4, 35 cents: Oatmeal with cream, toast, dry or buttered, pot of coffee, tea or milk.

No. 5, 40 cents: Eggs (2), boiled, fried or scrambled, hot rolls, wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 6, 40 cents: Fruit in season, eggs (2), boiled, fried or shirred, hot rolls, pot of coffee, tea or milk.

No. 7, 40 cents: Shredded wheat biscuit, grape nuts or corn flake, wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 8, 45 cents: Fruit in season, poached eggs on toast (2), pot of coffee, tea or milk.

No. 9, 50 cents: Fruit in season, roast beef hash, green peppers, hot rolls, pot of coffee, tea or milk.

No. 10, 55 cents: Fruit in season, Excelsior Farm sausage, wheat cakes, maple syrup, pot of coffee, tea or milk.

No. 11, 60 cents: Fruit in season, calf's liver and bacon, hot rolls, German fried potatoes, pot of coffee, tea or milk.

No. 12, 60 cents: Fruit in season, broiled bacon with fried eggs (2), hot rolls, potatoes, hashed, browned or french fried, pot of coffee, tea or milk.

No. 13, 60 cents: Fruit in season, oatmeal with cream, poached eggs on toast (3), pot of coffee, tea or milk.

No. 14, 60 cents: Fruit in season, broiled ham, fried eggs (2), hot rolls, potatoes, hashed, browned or lyonnaise, pot of coffee, tea or milk.

No. 15, 65 cents: Fruit in season, oatmeal with cream, omelet, plain, jelly or parsley, hot rolls, pot of coffee, tea or milk.

No. 16, 70 cents: Fruit in season, broiled mutton chops (2), hot rolls, potatoes, minced in cream or cottage fried, pot of coffee, tea or milk.

No. 17, 80 cents: Fruit in season, tenderloin or sirloin steak, hot rolls, potatoes, french fried or O'Brien, pot of coffee, tea or milk.

No. 18, 80 cents: Fruit in season, oatmeal with cream, poached eggs on toast (3), wheat cakes with maple syrup, pot of coffee, tea or milk.

No. 19, 90 cents: Fruit in season, oatmeal with cream, shredded wheat biscuit, grape nuts, tenderloin or sirloin steak, hot rolls, potatoes, lyonnaise or German fried, pot of coffee, tea or milk.

No. 20, $1.00: Fruit in season, oatmeal with cream, grape nuts, corn flake, shredded wheat biscuit, tenderloin steak with mushrooms, broiled lamb chops with bacon, hot rolls, toast, dry or buttered, potatoes, stewed in cream, hashed, browned, wheat cakes with maple syrup, pot of coffee, tea or milk.

Specimen cards from the Manufacturers' Hotel. Moline, Ill.

OUR SPECIAL SUPPER.

CARTE DU JOUR

Served from 5:30 p. m. to 8 p. m.

Consomme 10 Chicken okra with rice 10
Celery 10 Dill pickles 5 Olives 5
Sweet relish 10 Radishes 10
Broiled lake trout, parsley sauce 35
Halibut steak, saute meuniere 30
Broiled live lobster, half 50; whole 90

FROM THE GRILL

Small steak 35
Lamb chops (2) 30 Pork chops (2) 25
Veal cutlet, plain or breaded 25; tomato sauce 30
Ham 25 Bacon 25 Liver and Bacon 30
Ham and Eggs 30 Bacon and eggs 25

ROASTS

Prime rib of beef, au jus 35
Roast loin of pork, pan gravy 30

EGGS

Fried, scrambled, boiled or shirred 20
Poached on toast 25
Omelettes—Plain, ham, parsley, cheese or jelly 25

VEGETABLES

Potatoes—Steamed, baked or saute 5
Fried egg plant 10 Wax beans 10
French fried sweet potatoes 10
Lobster salad 10

DESSERTS

Strawberry tarts 5 Sliced apple pie 5
Apricot pie 5 Raspberry pie 5
Vanilla ice cream 5 Cake 5 Lemon ice 5
Wheat or corn cakes, maple syrup or honey 10
Grape fruit 15
Snow apples 10 Concord grapes 10
Coffee 5 Tea 10
Bottle Deere farm certified milk 10
Cheese—American 5, Edam 5, Roquefort 10
Glass R. I. B. domestic beer 5
Steins R. I. B. domestic beer 10
Glass imported pilsener 10
Steins, imported pilsener 20

NO SERVICE UNDER 25 CENTS

SPECIAL DISHES

A LA CARTE

Half dozen blue points 20 Blue point cocktail 25
Sliced cucumbers 15 Sliced tomatoes 15

SOUP

Consomme in cup 10 Chicken okra with rice 10

OYSTERS—NEW YORK COUNTS

Half dozen stewed 25 Half dozen fried 30
Half doz. pan roast 30 Half doz. fancy roast 35

FISH

Broiled live lobster, half 50; whole 90
Broiled lake trout, parsley sauce 40
Halibut Steak, saute, meuniere 35

SPECIALS

Veal cutlets, breaded, sauce Creole 40
Broiled milk fed chicken on toast 50
English mutton chops with kidneys 60

ROAST

Extra cut prime rib of beef 45—60
Roast loin of pork, apple sauce 40

VEGETABLES

Fried egg plant 15 Potatoes in cream 15
French fried sweet potatoes 15

COLD MEATS

Roast beef 40 Ox tongue 30 Ham 30
Lamb tongue 30 Chicken 40
Bismarck herring 40 Roast pork 30

SALADS

Combination 30 Tomato, mayonnaise 25
Celery, mayonnaise 25 Chicken 40 Shrimp 40

DESSERTS

Extra cut apple pie 10 Raspberry pie 10
Vanilla or chocolate ice cream 10, with cake 15
Peach sundae 10 Lemon ice 10
Cafe parfait 20 Maple parfait 10
Assorted cake 15
Pot tea 10 Pot coffee 10 Pot cocoa 15
Glass milk 5 Glass half-and-half 10
Glass cream 15

CHEESE

American 10 Roquefort 10 Edam 10

SPECIAL SUNDAY LUNCH

CARTE DU JOUR

Ready to Serve from 12:30 p. m. to 2 p. m.

Consomme 10 Cream Victoria 10
Celery 15 Stuffed mangoes 5 Olives 5
Sweet relish 5 Dill pickles 5
Baked red snapper, Creole 25
Boiled salmon trout, egg sauce 30
Broiled whitefish, lemon butter 35
Home-made sausage with mashed potatoes 35
Pork tenderloin, saute, sauce piquante 30
Roast beef hash, Spanish style 25
Roast prime rib beef, au jus 35
Roast mutton with jelly 30

COLD

Ox tongue 20 Pickled lamb tongue 20
Roast veal 20 Roast beef 20
Sardines 15 Ham 20
Mashed potatoes 5 Steamed potatoes 5
Baked hubbard squash 10 Beets in butter 10
Lettuce and tomato salad 10
Chocolate eclair 5 Nectar ice cream 5
Cake 5 Champagne punch 5
Sliced apple pie 5
Orange meringue pie 5 Cherry pie 5
Concord grapes 10 Snow apples 10
Grape fruit 15 Baked apple 15
Roquefort cheese 10 American or after-dinner 5
Coffee 5 Tea 5
Bottle Deere farm certified milk 10

NO SERVICE UNDER 25 CENTS

SPECIAL DISHES

A LA CARTE

Half doz. blue points 20 Blue point cocktail 25
Sliced cucumbers 15 Sliced tomatoes 15

SOUP

Beef bouillon in cup 10 Cream Victoria 10

OYSTERS—NEW YORK COUNTS

Half doz. stewed 25 Half dozen fried 30
Half doz. pan roast 30 Half doz. fancy roast 35

FISH

Broiled whitefish, lemon butter 40
Boiled salmon trout, egg sauce 35
Baked red snapper, Creole 30

ENTREES

Home-made sausage with mashed potatoes 40
Pork tenderloin, saute, sauce piquante 35
Roast beef hash, Spanish style 30

ROASTS

Extra cut prime rib of beef 45—60
Roast mutton with jelly 40

VEGETABLES

Brussels sprouts in cream 15
Potato s in cream 15
French fried sweet potatoes 15

COLD MEATS

Roast beef 40 Pork 20 Ox tongue 30
Corned beef 25 Roast lamb 30 Lamb tongue 30
Bismarck herring 40 Chicken 40

SALADS

Shrimp 40 Head lettuce 25 Combination 30
Chicken 40 Tomato, mayonnaise 30
Cold slaw 15

DESSERT

Extra cut apple pie 10 Cherry pie 10
Assorted cake 15 Chocolate eclairs 15
Nectar or chocolate ice cream 10; with cake 15
Pineapple sundae 10 Cake 15
Champagne punch 10 Maple parfait 10
Cafe parfait 20

CHEESE

American 10 Edam 10 Roquefort 10
Tea, pot 10 Coffee, pot 10 Cocoa, pot 15

Maryland Hotel BREAKFAST BILL

Individual Preserves—Blackberry, Strawberry, Marmalade, Peaches, Figs, or Cherries.....Each 15c

FRUITS

Sliced Oranges (one)..... 10
Sliced Bananas and Cream..... 15
Baked Apple and Cream..... 15
Apples..... 10
Apple Sauce..... 10
Stewed Prunes, 10; With Cream.... 15
Grape Fruit (½)..... 15
Grape Fruit, Waldorf..... 25
California Peaches, 10; with Cream..... 15
California Apricots, 10; with Cream..... 15
California Pears, 10; with Cream..... 15
Sliced Pineapple..... 10

Additional Cream with above orders, 5c extra.

CEREALS, HOT CAKES, TOAST, ETC.

Oatmeal and Cream..... 15
Cracked Wheat and Cream..... 15
Shredded Wheat Biscuit and Cream..... 15
Puffed Quaker Oats and Cream.... 15
Maple-Flake and Cream..... 15
Malt Breakfast and Cream..... 15
Malta Vita and Cream..... 15
Egg-O-See and Cream..... 15
Force and Cream..... 15
Puffed Rice and Cream..... 15
Corn Flakes and Cream..... 15
Bordeaux Flakes and Cream..... 15
Boiled Rice and Cream..... 15
Grape Nuts and Cream..... 15
German Pancakes..... 25
French Pancakes (jelly)..... 25
Dry or Buttered Toast..... 10
French Toast..... 20
Milk Toast..... 15
Cream Toast..... 25
Coffee Cake..... 10
Cheese Cake..... 10
Hot Rolls..... 10
Crackers and Cream..... 25
Crackers and Milk (bottle)..... 15
Crackers and Half and Half..... 20
Graham Wafers and Half and Half..... 25
Bread and Milk (bottle)..... 15
Toasted Crackers..... 10
Buckwheat Cakes, Maple Syrup..... 10
Wheat Cakes, Maple Syrup..... 10
Corn Cakes, Maple Syrup..... 10
Waffles, Maple Syrup..... 15

Fried Mush, Maple Syrup..... 15
English Muffin, toasted or steamed, Maple Syrup..... 10

Additional Cream with above Orders, 5c extra.

DEVONSHIRE FARM SAUSAGE AND HOT CAKES, 25c.

EGGS AND OMELETS

Eggs, fried or boiled...two 15, three 20
Eggs, scrambled..... two 15, three 20
Eggs, scrambled on Toast.. two 20, three 25
Eggs, shirred..... two 15, three 20
Eggs, poached on Toast two 20, three 25
Eggs, poached, Anchovy Toast two 30
Eggs, Beurre Noir..... 30
Eggs, Maryland..... 35
Eggs, Hotel Martin..... 35
Eggs, Meyerbeer..... 35
Eggs, a la Tripe..... 35
Eggs, Mornay..... 35
Eggs, a la Turque..... 35
Eggs, Fedora..... 35
Omelet, plain..... 25
Omelet, with parsley..... 30
Omelet, ham..... 30
Omelet, bacon..... 30
Omelet, Spanish..... 35
Omelet, Chicken Liver..... 35
Omelet, Mushroom..... 35
Omelet, au Rum..... 40
Omelet, Kidneys..... 35
Omelet, Oysters..... 35
Omelet, Jelly..... 35
Omelet, Tomato..... 35
Omelet, Green Peppers..... 35

Omelet, Asparagus Tips..... 35

Rasher—Bacon 10c extra.

FISH

FRESH AND CURED

Croppie, fried with bacon..... 35
Bass, fried or broiled..... 35
Halibut, fried or broiled..... 35
Red Snapper, fried or broiled..... 35
Lake Trout, fried..... 35
Finnan Haddie, steamed or broiled..... 30
Finnan Haddie Cakes, bacon gravy..... 30
Finnan Haddie, Delmonico..... 30
Fresh Mackerel, broiled (½)..... 30
Salt Mackerel, boiled or broiled (½)..... 30
Yarmouth Bloaters, broiled (one).. 25
Kippered Herring, broiled (one)... 25
Codfish Cakes, with salt pork..... 25
Shredded Codfish in Cream..... 25

Rasher—Bacon, 10c extra.

STEAKS, CHOPS, ETC.

Breakfast Sausage..... 25
Devonshire Farm Sausage (links)..... 25
Calf's Liver and Bacon..... 25
Broiled Ham or Bacon..... 25
Armour's Bacon and Eggs (two)..... 35
Armour's Ham and Eggs (two)..... 35
Corn Beef Hash 25; with Egg..... 30
Chipped Beef and Cream..... 25
Minced Ham, Poached Egg..... 35
Tripe, fried or broiled..... 25
Armour's Bacon and Fried Apples..... 35
Salt Pork and Fried Apples..... 35
Lamb Chops (two)..... 40
Small English Mutton Chop, one, 25; two..... 40
Pork Chop, one, 25; two..... 40
Veal Cutlets, plain, 35; breaded..... 40
Calf Sweetbreads, broiled, with bacon..... 35
Turkey or Chicken Hash, poached egg..... 40
Turkey Hash, Pimiento or Green Pepper..... 45
Chicken Hash, Pimiento or Green Pepper..... 45
Small Fillet Steak, Century Style..... 40
Breakfast Steak..... 40
Breakfast Steak, with bacon..... 50
Breakfast Steak, German Style..... 50
Breakfast Steak, Spanish..... 50
Breakfast Steak, with onions..... 50
Breakfast Steak, with mushrooms..... 50
Hamburger Steak, with fried egg..... 40
Special Tenderloin Steak..... 50
Special Tenderloin Steak, with bacon..... 60
Special Tenderloin Steak, German Style..... 65
Special Tenderloin Steak, Spanish..... 65
Special Tenderloin Steak, with onions..... 65
Special Tenderloin Steak, with mushrooms..... 65
Broiled Spring Chicken.....half, 40; whole 75
Spring Chicken, fried, Cream Sauce..half, 50; whole 75
Spring Chicken, Century.....half, 50; whole 75
Squab, broiled..... 50
Lamb Kidneys, broiled, with bacon..... 35
Pigs' Feet, broiled or fried..... 30

Rasher—Bacon, 10c extra.

POTATOES

Potatoes, Special Baked..... 10
Potatoes, au Gratin..... 10
Potatoes, German Fried..... 10
Potatoes, Lyonnaise..... 10
Potatoes, Hashed, Brown or Minced..... 10
Potatoes, Saratoga Chips..... 10
Potatoes, Stewed in Cream..... 10
Potatoes, French Fried..... 10

TEA, COFFEE, ETC.

Coffee.....per cup 5
Coffee.....per pot 10
Chocolate, whipped cream..per pot 10
Cocoa, whipped cream.....per pot 10
Milk..... per glass, 5; bottle 10
Buttermilk..... per glass, 5; bottle 10
Coffee, Vienna Style.....per cup 10
English Breakfast Tea ....per pot 10
Mixed Tea..... per pot 10
Lipton's Ceylon Tea..... per pot 10
Cream..... per glass 15
Half Cream and Half Milk, per glass 10

Horlick's Malted Milk, 10c per cup.
Additional Cream 5c extra

Holiday Menus.

Notwithstanding the hotel business is usually dull over the holidays, the managements make special provision in the way of feasts for their guests whom the fortunes of travel prevent from being "home" on these annual "feast" days. There is Thanksgiving, and Christmas, and New Year's, following each other close, and for each and all of these the average hotel provides the best the markets afford, and the cooks and waiters are keyed to their best efforts.

A large number of these holiday cards have found their way to the editor's sanctum, and we have read them with relish.

There is no hard and fast rule in menu making. No two caterers, cooks, or diners think alike, either as to the selection or the order of presentation on the card, or even as to the appetizers or the beverages, or if the listing of condiments be permissible. The caterer studies his patrons and strives to please, and in doing so uses plain ordinary common sense, and attempts to serve only the goods he can deliver to the satisfaction of his patrons.

From the Thanksgiving cards received, we selected the following three menus as typical:

The Otsego, Jackson, Mich.:

Blue points

FRESH LOBSTER COCKTAIL

Salted almonds Cheese straws

Cream of asparagus, princesse Essence of chicken

Olives Celery Radishes

Fillet of bluefish, en tortue

Sliced cucumbers Potatoes, meuniere

Fresh mushroom patties, supreme

Young native turkey, chestnut dressing, cranberries

Baked Virginia yams

Tenderloin of beef, larded, Perigord

Mashed potatoes

Roast suckling pig, glazed apples

Cauliflower in cream

THANKSGIVING PUNCH

Nabisco wafers

Royal squab, sur canape, a l'epicure

French peas Bar le duc jelly

Otsego special salad

English plum pudding, St. George

Home made mince pie Fresh pumpkin pie

SWEET CIDER

Taft meringue

Harlequin ice cream Fancy cakes

Assorted fruit Mixed nuts Confections

American and Roquefort cheese

Water crackers Salted wafers

Coffee

The Chittenden, Columbus, O.:

Canape d'Astrachan

Celery

Little neck clams Cotuits mignonette

Olives Almonds

Strained gumbo, Creolienne Chicken bouillon, royal

Lobster a la Newberg

Cucumbers

Fillet of sole, Dieppoise

Pommes gastronome

NIERSTEINER CUP

Cultivated mushrooms, sous cloche

Young turkey, Americaine

Creamed cauliflower Asparagus tips

Mashed potatoes Brussels sprouts

LALLA ROOKH PUNCH

Roast suckling pig, stuffed, domestic

Baked apples

Browned sweets Green peas

Haunch of venison, forestiere

Heart of lettuce Chittenden salad

Plum pudding, brandy sauce

Mince pie Pumpkin pie

Desdemonas Harlequin ice cream Fruit cake

Assorted fruit California figs

Roquefort Neufchatel

Toasted wafers

Coffee

The Bushy, McAlester, Okla.:

Blue points on half shell

Celery

Soft shell turtle with old sherry

Consomme baregoule

Radishes Sweet gherkins Olives

Planked roe shad larded with steward sauce

Salted pecans Potatoes bordure

Old Virginia ham with spinach

Fried young chicken, country style

Strawberry souffice with whipped cream

Prosperity punch

Prime ribs of native beef, drip gravy

Roast young turkey with chestnut dressing,

Cranberry sauce

Mashed potatoes Candied sweet potatoes

Asparagus on toast New peas

Iced tomatoes en mayonnaise

English plum pudding, hard and brandy sauce

Hot mince pie Fresh pumpkin pie

Tutti frutti ice cream

Fancy assorted cakes

Nuts and raisins Fruit Stuffed dates

Roquefort cheese Saratoga flakes

Coffee

Many hotels, operated European plan or dual plan, served, in addition to the à la carte bill of fare, a special table d'hote, of which we reproduce the dinner de luxe ($1.00) of the Hotel Loyal, Omaha; the dinner ($1.50) of the Lucerne, New York; the menu de luxe ($2.00) of the Albany, Denver; the dinner ($1.50, without wine or liquors) of the Great Northern, Chicago. (The same dinner with cocktail and still wine, $1.75; with cocktail, still wine and a half pint Ruinart brut champagne, $2.50.):

Hotel Loyal, Omaha:

Blue points, mignonette

Celery in branch Queen olives

Radishes

Green turtle a l'Anglaise aux quenelles

Paupiette of black bass, Victoria

Pommes Florentine

Grenadine of veal, George Washington

Haricots panaches

Punch creme de menthe

Roast Vermont turkey, stuffed with chestnuts

Cranberry jelly

Oyster bay asparagus, vinaigrette

English plum pudding, hard or brandy sauce

Hot mince pie Pumpkin pie

Frozen nesselrode pudding

Assorted fancy cakes

Demi tasse

The Lucerne, New York:

Caviar
Blue points Grape fruit cocktail
Clear green turtle Consomme Sevigne
Almonds Celery Olives
Fillet of striped bass farci, sauce vin blanc
Cucumbers Potatoes orientales
Tenderloin of beef pique, stuffed fresh mushrooms, sauce madere
Roast young turkey, chestnut dressing, cranberry jelly
Asparagus polonaise Cauliflower New string beans
Mashed squash Potatoes in cream
Sweet potatoes glace
Noisette of sweetbread à la Doria
Cutlet of partridge à l'ortolans
Almond cream fritters, sauce benedictine
LUCERNE PUNCH
Roast quail barde sur canape
Orange and lettuce salad
Thanksgiving pudding Mince pie Pumpkin pie
Champagne jelly
Vanilla ice cream Assorted cakes
Philadelphia cream or roquefort cheese
Fruit Figs Cider
Demi-tasse

The Albany, Denver:

Canape Romanoff
Blue points
Celery hearts Salted almonds
Ripe and green olives
Crab flakes a la Maryland, en caisses
Roast turkey, sage dressing
Cranberry sauce Parisienne potatoes
Florida salad
Fancy Ice Cream
Small cakes
Camembert cheese Toasted wafers
Coffee

The Great Northern, Chicago:

Martini or Manhattan cocktail
Blue points
Celery Radishes Olives
Cream of asparagus
Consomme in cup
Cheese sticks Salted almonds
Broiled whitefish, maitre d'hotel
Coquille of lobster, cream sauce
Potatoes, Parisienne
Claret or sauterne
Sweetbreads braised, French peas
Small tenderloin, sauce truffe
Cauliflower, cream sauce
Fruit punch glace, a la Mont Deo
Ruinart brut champagne
Roast young turkey, cranberry sauce
Candied sweet potatoes
Lettuce and tomato salad
Hot or cold mince pie Pumpkin pie
Ice cream biscuit glace, a la Livournaise
Black fruit cake Petits-fours
Malaga raisins Assorted nuts
Great Northern mixed candy
Cheese Crackers
Coffee

The dinner of the Colonial in Cleveland presented the "Choice of" feature. (This style is rapidly coming into favor.)

Canape epicurean
Bluepoint cocktail
Salted nuts Olives Celery
Choice—
Consomme national
Green turtle a l'Anglaise
Broiled live lobster, maitre d'hotel
Julienne potatoes
Choice—
Braised calf's sweetbreads, fresh mushrooms
Chicken patty, Colonial
Choice—
Prime sirloin of beef, Yorkshire pudding
Thanksgiving turkey, cranberry sauce
Bermuda potatoes in cream Browned sweet potatoes
Brussels sprouts
LALLA ROOKH PUNCH
Larded saddle of venison, game sauce
Pate de foie gras Boned capon
Lettuce and tomatoes mayonnaise
English plum pudding, hard and macedoine sauce
Pumpkin pie Mince pie
Assorted cakes Imperial glace
Fruit Bonbons
American, roquefort and edam cheese
Coffee Sweet cider

The Manufacturers Hotel of Moline, Ill., presented its seventy-five cent menu on one page, and on the page opposite to it the "Specials for to-day" from the à la carte bill.

Oyster cocktail
Chicken bouillon, en tasse
Green sea turtle, aux quenells
Celery Olives
Baked fillet of sole, a l' Horly
Potatoes Parisienne
Veal sweetbreads, larded, a la Rothschild
Chicken liver saute, in cases
Oyster patties, a la Reine
Pineapple fritters, au kirsch
PUNCH, ROMAINE
Roast Rhode Island turkey, chestnut dressing, Cranberry sauce
Roast prime ribs of beef, au jus
Mashed potatoes New potatoes in cream
Brussels sprouts, bechamel
New spinach with egg
Roast mallard duck, red currant jelly
Hot-house tomatoes and lettuce, French dressing
English plum pudding, hard or brandy sauce
Apple pie Hot or cold mince pie Pumpkin pie
Strawberry sundae Concord grapes
Fruit cake
American or Roquefort cheese with crackers
CREME DE MENTHE
Tea Coffee Milk

SPECIALS FOR TO-DAY

Oyster cocktail 25; Blue points 25
Green sea turtle soup, aux quenelles 15
Baked fillet of sole, a l'Horly, potatoes Parisienne 40
Half broiled live lobster 50
Whole broiled live lobster 90
Half broiled mallard duck 70
Half roasted mallard duck 70
Whole broiled mallard duck 1.25
Whole roasted mallard duck 1.25
Whole broiled widgeon duck 80
Roast turkey, chestnut dressing, cranberry 60
Broiled fresh musbrooms on toast 75
English plum pudding, brandy sauce 15
Punch, Romaine 10
Fruit cake 10

The Lafayette of Clinton, Ia., served this $1.00 table d'hote:

DRY MARTINI COCKTAIL
Canape a la Lafayette
Cape Cod oysters in half shell, mignonette
Celery en branches
Cream of terrapin a la Maryland
Consomme Washington
Queen Olives India relish Sweet gherkins
Broiled Delaware shad and roe, maitre d'hotel
Pommes Mayflower
Riz de veau farci, Pilgrim style
Fillet of beef, larded, Mt. Vernon
HOT EGG NOG
PUNCH DE VIOLETTE
Roast Vermont turkey, chestnut dressing, Cranberry sauce
Golden wax beans Cauliflower polonaise
Petits pois a l'Anglaise
Mashed potatoes Glased Jersey sweet potatoes
Asparagus stalks, vinaigrette
English plum pudding, brandy sauce
Pumpkin pie Hot mince pie
Diplomatic ice cream Fancy assorted cake
Mixed nuts Cluster raisins
Fromage de creme Toasted wafers
Cafe noir

Hotel Normandie of San Francisco enlivened the opposite page of its excellent menu with the following selections headed

SOME "CHESTNUT STUFFING" ON THE SIDE

Major Curtis was seated at the dinner table with his guests one Thanksgiving Day. The colored waiter was just entering with a smoking hot turkey, when he slipped and fell to the floor, together with a crash of dishes.

The Major said: "Gentlemen, a great calamity has just befallen us. Here is the downfall of Turkey, the breaking up of China, the spilling of Greece, and the humiliation of Africa."

* * *

Waiter—"Would you like a plate of green turtle soup, ma'am?"

Young lady—"No, thank you; unless it is ripe I don't care for it."

* * *

"Look what you've done!" exclaimed an angry customer to a careless waiter who had just spilled a dish of gravy all over him.

"Never mind, sir," replied the waiter cheerfully, "there's plenty more gravy in the kitching."

* * *

Guest—"You may bring me a lobster salad."

Waiter—"Yes, sah; with real lobstah or lobsterine?"

* * *

Landlady—"I'm glad to hear you say you have such a good appetite."

New boarder—"Landladies generally fear a good appetite."

Landlady—"I don't. When a man has a good appetite he can eat almost anything."

* * *

"It's three years since I was in this city," remarked the stranger to the waiter, as he finished dinner and rose from the table; "city looks the same to me."

"I don't find any change myself," sadly remarked the waiter as he handed him his hat.

The Condensed menus are illustrated in those of the Soo Hotel, Bismarck, N. D., and the New Harper of Rock Island, Ill., and the Athens of Columbia, Mo.

The New Harper, Rock Island, Ill..
Lynnhaven bays
Celery Olives Salted Almonds
Consomme en tasse
Green sea turtle, aux quenelles
Lobster Newburg, en cassolette
Broiled sweetbreads, fresh mushrooms
Chicken patties, a la reine
Prime ribs of beef, au jus
Mashed potatoes Cauliflower, hollandaise
Roast turkey, lingonberry jelly
Candied yams Green peas
Punch, benedictine
Roast mallard duck
Salad, Victoria
Green apple pie Chocolate eclairs
Cafe parfait Cake
Roquefort Coffee

Soo Hotel, Bismarck, N. D.:
Oyster cocktail
Chicken gumbo
Celery Queen olives
Fillet of whitefish
Potatoes Saratoga
Calves brains breaded, tomato sauce
Cottage cheese
Roast young turkey, stuffed, cranberry sauce
Ribs of beef, au jus
Sweet corn Mashed potatoes
Roast suckling pig, baked apples
Dandelion greens Sweet potatoes
Waldorf salad
Mince pie Lemon pie
Neapolitan ice cream
Assorted cake Mixed nuts
American cheese
Coffee

The Athens, Columbia, Mo..
Cream of oysters, a la reine
Celery Olives
Roast prime ribs of beef, au jus
Mashed potatoes
Roast young turkey, chestnut dressing
Candied sweets Cranberry jelly
Orange ice
Fricassee of veal with dumplings
Corn fritters Cauliflower in cream
Hunters cornbread
Mince pie Pumpkin pie
English plum pudding
Hard sauce Brandy sauce
Coffee, tea or milk

A typical restaurant card illustrating the fifty-cent Thanksgiving dinner is the following from the Colonial Cafe, Springfield, Ill..

Blue points
Celery Salted almonds
Cottage bouillon
Mixed pickles Young radishes
Turbans of Pompano, tomato cream
Potatoes ribbon
Roast young turkey, walnut dressing, cranberry marmalade
Baked haunch of venison, hunter style
Colonial salad
Candied sweet potatoes Stewed Maine corn
New wax beans
Vanilla ice cream Cake
Edam cheese Bent crackers
Demi tasse After dinner mint

New Years' Eve.

The NEW YEAR'S EVE feasts presented novel features. At the Robidoux in St. Joseph all those who reserved tables for New Year's eve (and there were 572 seats reserved) received a letter similar to the following:

Dear Sir: As you have made a reservation for a table New Year's eve, we herewith send a menu and a blank to fill out; order what you would like to have for your party, as we will have a very large gatherlug; therefore we must have your order in not later than Wednesday noon, Dec. 29th, to give you all first-class service.

Also put down on this blank the number of plates at your table, and the time you will be here, as we have reserved for you table No. —— in main diuing room.

Thanking you for your kindness,

ROBIDOUX HOTEL.

To it was attached a blank for writing in the order, headed

PLACE YOUR ORDER ON HERE.

NUMBER OF PORTIONS, ———.

At the bottom of the blank

NO. OF PLATES, ———

TIME EXPECTED AT TABLE, ———

The object of this was to protect the management in the event there should be a heavy run on one thing or another, and the hotel being unable to supply it at the last moment. This precaution enabled the Robidoux management to know beforehand just how many portions of everything would be served, and, consequently, there would be no excuse for running out of anything. The system worked to a charm. The orders averaged $2.65 per person, not including wines.

* * *

This menu of the Supper de Luxe at Hotel Statler in Buffalo occupied the first page of a booklet of sixteen pages; the fifteen following pages all filled with the songs and snatches of songs that are sung when good fellows get together:

Huitres, a la Statler
Hors d'ouvres
Tortue verte, en tasse
Homard, Monte Carlo
Ris de veau braise, Lavaliere
LE PUNCH IMPERIAL
Cailles, en Bellevue
Coupe Nicoise
Dame Blanche, Siberien
Fromage
Cafe noir

* * *

The Gunter of San Antonio had this complimentary midnight collation menu:

Canape assortis
Queen olives Celery Salted almonds
Pickled limes
Pate de foie gras
Boar's head, truffled
Boned turkey en aspic
Timbale of crab flake
Deviled Roquefort
Bent's
Demi-tasse
PUNCH BUAGUNDY EGG NOGG
LA ETHELENA HAVANA CIGARS

The Gibson of Cincinnati card presented a selection of five club menus, and an à la carte selection, all on one page; the club menus, 1, 2, and 3, arranged on the top of the card, club menus 4 and 5 in the center, and the à la carte card at the foot. The wine list was on a separate leaf. These are the menus:

$1.00; CLUB NO. 1.
Blue points
Celery
Consomme en tasse
Chicken croquettes
Green peas Potatoes
Tomato salad
Ice cream Cake
Coffee

$1.50; CLUB NO. 2.
Blue points
Celery Olives
Chicken broth, en tasse
Filet mignon, mushrooms
Romaine salad
Ice cream Cake
Coffee

$1.50; CLUB NO. 3.
Blue Points
Celery Stuffed olives
Cream of tomato, en tasse
Lamb chops, breaded
French peas
Lettuce salad
Ice cream Cake
Coffee

$2.00; CLUB NO. 4.
Blue points
Celery Olives
Strained gumbo
Sweetbread pattie
Broiled squab
Potatoes Peas
Asparagus vinaigrette
Ice cream Cake
Cheese Crackers
Coffee

$2.00: CLUB NO. 5
Blue points
Celery Olives
Clam broth, Imperial
Broiled lobster (half)
Julienne potatoes
Fried chicken
Potatoes Peas
Combiuation salad
Ice cream Cake
Cheese Crackers
Coffee

A LA CARTE

OYSTERS

Blue points 25 Lynn Havens 40

COLD MEATS

Roast beef 50 Roast chicken, half, 60
Lamb 50 Tongue 40
Ham 40 Lobster 60 1.00
Assorted meats 60

SANDWICHES

Ham 15 Tongue 15
Roast beef 20 Caviar 25
Chicken 20 Chicken salad sandwich 35
Sardine 20 Swiss cheese 15
Club 30 Tenderloin steak 40

SALADS

Tomato 35 Shrimp salad 50
Lobster salad 50 Head lettuce 25
Chicken salad 50 Crab meat salad 50
Asparagus vinaigrette 50 Waldorf 50

CREAMS, ICES, ETC.

Nesselrode pudding 25
Roman or maraschino punch 25
Vanilla or chocolate 15 Tutti frutti 25
Orange ice 15 Lemon ice 15
Assorted cake 15 Charlotte russe 25

CHEESE: With Bent's Crackers

Camembert 20 Roquefort 20
Philadelphia cream 20 Swiss 20
Limburger 20 American 15

COFFEE, TEA, ETC.

Coffee 15 25 Tea 15 25
Demi tasse 10 Milk (per bottle) 10
Domestic draught beer, per pitcher, 20 and 40; imported 40 and 60

* * *

The midnight supper of the Grunewald, New Orleans, listed:

RELISHES

Ripe olives Celery
Oyster cocktail Lobster cocktail

BROTHS

Chicken Oyster Tomato Okra

ENTREES

Lobster, Casino Chicken Grunewald
Breast of mallard duck, Rothschild

VEGETABLES

Asparagus Green peas Cauliflower

PUNCHES

Gelpi Ananas au marasquin Grunewald

ROASTS

Rhode Island turkey, stuffed with pecans
Quail, Waldorf
Snipe, Parisienne Teal duck, Orangerie

SALADS

Grape fruit Hearts of lettuce
Tomato en surprise

SWEETS

Home-made plum pudding, hard and brandy sauce
Mince pie Fruit cake
Assorted French pastry
Petit fours
Chocolate layer cake
Vanilla biscuit Chocolate biscuit
Neapolitan biscuit

CHEESE

Roquefort Neufchatel Swiss Camembert
New York cream Guava jelly
French dripped coffee

The only wines on the card were champagnes, pints, $2.25; quarts, $4.50.

The card for New Year's supper at the Ritz Hotel in London was a most elaborate production, the cover picturing a lady in a flying machine, and Santa Claus in an automobile, both distributing flowers and good things. This was the menu:

Paupiette de sole aux crevettes roses a l'Orientale
Consomme double au fumet de celeris
Supreme de volaille a la Samaritaine
Velouté d'haricots verts
Caille Royale au suc d'Alicante
Salade Milady
Parfait de foie gras de Strasbourg
Asperges vertes en branche
Sauce mousseline
Poire glacee a la Ritz
Friandises

* * *

The Union League Club of Chicago menu was a booklet entitled "My Diary of New Year's Day at the Union League Club." It abounded in quotations and contained blank pages for "autographs" and "impressions of the day." This was the menu, with quotations:

"This day we hold an old accustomed feast"
Special stuffed clams
"I'll be with you in the squeezing of a lemon"
Cream of chicken
"A delicate odor
as ever hit my nostril."
Salted nuts Olives
Breast of partridge, bread sauce
"This was well done, my bird"
Glazed sweet potatoes Cauliflower
Lettuce and persimmons
"Variety's the very spice of life
That gives it all its flavor"
New York parfait
"How well my comfort is revived by this!"
Camembert and Roquefort
"Not a mouse shall disturb this"
Toasted biscuits
Mocha
"More black than ash-buds in the front of March"
SPARKLING BURGUNDY
LEMONADE
"Much may be said upon both sides"

The Annual Banquet of the Illinois Commercial Hotel Association at the Beardsley, Champaign:

Green sea turtle, aux quenelles
Celery hearts
Stuffed olives Salted almonds Radishes
Broiled black bass, au beurre
Cucumbers Lattice potatoes
Roast redhead duck, spiced peaches
Bermuda potatoes German Asparagus
Maraschino punch
Lady fingers
Head lettuce and tomato salad
Frozen plum pudding, whipped cream
Angel food cake
Fromage de brie English biscuits
Cafe
Apollinaris water

Banquet at the Maxwell House, Nashville, Tenn., in honor of Hon. Horace H. Lurton:

Grape fruit en cognac
Essence of chicken in cups
Celery Olives Salted almonds
Planked Spanish mackerel, Maitre d'hotel
Sliced cucumbers Potatoes Duchess
APOLLINARIS
Braised sweetbreads a la Milanaise
Croustade of French peas
CHAMPAGNE PUNCH
Roast quail stuffed with chestnuts
Honeyed sweet potatoes
Board of Trade salad
Ices in form Angel cake glace
Bonbons Fruit
Roquefort cheese
Cafe CIGARS

Banquet of the Georgia Hotel Men's Association at the Valdes, Valdosta:

Blue points
Cream of chicken aux croutons
Celery Salted almonds
Broiled pompano, lemon sauce, julienne potatoes
Chilled tomatoes Queen olives
Stuffed Georgia quail
Petits pois in timbales
CHAMPAGNE PUNCH
Roast Tennessee turkey, cranberry jelly
New butter beans in cream Creamed potatoes
German asparagus on toast
Malaga grape salad
Colonial syllabub Biscuit glace
Petits fours
Cheese Crackers
Cafe noir
CIGARS

New York State Hotel Association luncheon at the Marlborough, New York:

Oak Island oysters
Olives Celery Radishes
Strained chicken okra
Philadelphia broilers
Julienne potatoes
Marlborough salad
Assorted eclairs
Coffee

Martini cocktails
Sparkling and Still Sun Ray water
Cresta Blanca sauternes
Perfectos

Banquet of the Hotel and Restaurant Keepers of St Paul and Minneapolis at the Radisson:

Canape Radisson
Dry Martini Cocktails
Strained gumbo in cups
Olives Celery Radishes Salted almonds
Mousseline of salmon
Roast "bird" in nest
Salad Boniface
Souffle surprise
Cheese with crackers
Demi tasse
Apollinaris
Cigars

Table d'hote dinner $1.00, from 6 to 8 p. m., at Hotel Latham, New York.

Blue points
Cream of sorrel, Ambassadeur
Consomme Marie Stuart
Canape of smoked salmon
Radishes Olives
Fillet of sole, vin blanc
Pommes Parisienne
Braised veal au jus
French pancakes
Prime ribs of beef au jus
Young Long Island duckling stuffed, apple sauce
Boiled or mashed potatoes
New plain spinach or New string beans au beurre
Fried parsnips or Grilled sweet potatoes
Lettuce and tomatoes
(CHOICE)
Orange meringue or Vanilla ice cream
Roquefort or Phila. cream cheese
Demi-tasse

Annual Banquet Ohio Hotel association, 1900, the McKinley Hotel' Canton:

Canape Russian
Cotuits
Radishes Celery Olives Salted Almonds
Clear green turtle
Fillet of flounder, Margaret
Cucumbers in surprise
Potatoes, pyramid
Champagne punch
Philadelphia squab with watercress
Asparagus tips
Sweet potato croquettes
Waldorf salad
Ice cream in forms Fancy cakes
Toasted water crackers
Roquefort and camembert
Coffee

Cigarettes
Cigars
Amontillado
Haute Sauterne
G. H. Mumm & Co's Extra Dry
Moët & Chandon White Seal, Very dry
Apollinaris

A Supper Menu Idea.

Table d'hote supper, 60 cents, The Lincoln, Lincoln, Neb., served from 5:15 p. m. to 8:00:

Choice of { Consomme, royal / Mock turtle soup }

Choice of Stuffed olives Piccalilli

Choice of { Chicken croquettes with French peas, cream gravy / Saute of lamb's kidneys, Mushrooms on toast / Cold roast beef / Small steak }

Choice of Baked potatoes Au gratin potatoes

Choice of String beans Corn on cob

Macedoine salad

Choice of { Peach cobbler, whipped cream / Apple pie / Ice cream and cake } Lemon pie Watermelon

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Choice of Coffee Tea Milk Buttermilk

German Grill Room

Specialties

Broiled Lynnhavens, celery butter 60
Crab flake fritters with bacon 65
Grilled Little Neck clams with Virginia ham 60
Imported snails a la Bourguignonne .90 50
Brochette of scallops with fresh mushrooms 65
Grilled whitefish 90 50 *Grilled bluefish 90 50*
Filet of black bass, Maitre d' Hotel 90 50
English bloater, melted butter 50
Fresh kippered herring 50 *Finnan haddie 60*

Special Grilled Entrees

Grilled brook trout, Maitre d'Hotel 75
Pig's knuckle with sauerkraut 45
Hasenpfeffer with gnoquis 50
Boiled fowl, New England 50
Grilled York ham with sweet potatoe 50

La Salle chops, Combination 90
Grilled lamb steak with sweet potatoes 1 00
English mutton chop with baked potatoes 90
Sirloin steak 1 25 *Small tenderloin steak 75*
Small steak 75

Guinea hen with hominy 1 75 90
Spring chicken 1 75 90

York ham 50 *Virginia ham 60*
Sugar cured bacon 50 *Irish bacon 60*
Beech-nut bacon 50
Grilled sweet potatoes 30 *Grilled white potatoes 30*
Grilled tomatoes 50 *Grilled Spanish onions 40*
Grilled fresh mushrooms 75 2-14-1910

Dinner

GRAPE-FRUIT. SUPREME 75

OYSTERS AND CLAMS

Blue Points 25 Little Necks 25 Cotnits 30 Lynnhavens 35
Rockaways 30 Cape Cods 30 Cherry Stones 25 Cocktail 5c. extra
Crab flake cocktail 50 Lobster cocktail 50

SPECIAL DELICE, LA SALLE 60

RELISHES

Celery 50 30 Almonds 25 Olives 25 Radishes 25 **Beluga caviar 1 50**
Anchovies 40 Hors d'œuvre á la Russe (per person) 40 Bismarck herring 40
Carciofini 50 Tomato á la Russe 60 California ripe olives 25

SOUPS

*Consommé, Colbert 50 30 *Clear ox-tail á la Francaise 40 25
*Petit marmite 50 30 *Split peas 50 30 *Chicken gumbo 50 30 *Mock turtle 50 30
*Chicken with rice 50 30 *Julienne 50 30 *Onion soup 30 *Clear green turtle 1 00 60

FISH

***Broiled shad with roe, Cressoniere 1 00**
*Fried whitebait and oyster-crabs, tartar 1 10 60 *Filet of English sole, Normande 1 50 75
*Brook trout en papillotte 1 00 *Fresh scallops en brochette, fresh mushrooms 60
Fried frogs' legs 90 50 Fried filet of English sole, tartar 1 10 60 Sea bass 90 50
*Boiled live codfish, egg sauce 80 45 Brook trout sauté, Meunière 75

ENTREES

*Chicken en casserole, Mascotte 2 00 1 00 *Saddle of hare, German style 1 10 60
*Lamb fries fried, Créole rice bordure 90 50 *Filet mignon á la Provençale 1 25 75
*Sliced capon and sweetbreads, Mikado 1 20 65 *Snow bird en cocotte, Souvaroff 90
*Cold tenderloin of beef, Celeriat 75

ROAST READY

*Baby lamb with fresh mint sauce 1 00
*Stuffed milk-fed chicken 1 50 80 *Guinea chicken 1 75 90
*Ribs of beef 90 50 *Spring lamb, mint sauce 90 50 *Turkey, cranberry sauce 1 10 60

COLD MEATS

Half roast chicken 80 Assorted cold meats 75 Smoked tongue 50
Lamb 50 Virginia ham and turkey 60 Ham 50

VEGETABLES

*Fresb asparagus 1 00 *Succotash 40 25 *American asparagus 75 40 *Summer squash 40 25
*Green peas 40 25 *Wax or string beans 40 25 *Brussel sprouts 40 25 Celery au jus 40
*Spinach with egg 40 25 *Cauliflower 50 30 *Artichoke 50 *Lima beans 40 25
*French peas 50 30 *Spaghetti or macaroni au gratin 40

POTATOES

*Boiled, mashed or baked 15 Fried or sauté 20 Lyonnaise 20 *Hashed in cream 25
New potatoes 30 with cream 40 Sweet potatoes, fried or grilled 30

SALADS

Lettuce and tomatoes 50 30 La Salle 60 35 Romaine and orange 60 35
Waldorf 60 35 Escarole 50 30 Plum tomatoes 50 30

DESSERT

Cabinet pudding 25 Savarin Chantilly 25
Apple pie 15 Cocoanut pie 15 Mince pie 15 Lady finger 15
Plain rice pudding 25 Pound cake 15 Walnut cake 15 Raisin cake 15 Fruit cake 15
Cup custard 20 French pastry 10 Vanilla or chocolate eclairs 25 Assorted cakes 25
ICES : Choice of ice cream 25 Mixed 30 Coupe Jacques 50 Parfait Nordica 35
Bombe Neluske 40 Biscuit Tortoni 30 Peach Cardinal 50 Coupe Petit Duc 50 Nesselrode 40

FRUIT

Strawberries 60 Malaga grapes 25 Pears 25 15 Grape-fruit 60 35 Tangerines 25 15
Imported Hamburg grapes 1 50 Indian river oranges 25 15 Spitzenberg apples 25 15

CHEESE

Neufchâtel 25 Stilton 30 20 Gorgonzola 30 20 Roquefort 30 20 Cream 30 20 Brie 30 20
Swiss 30 20 Pont l'Evêque 30 20 American 15 Camembert 30 20 Imported Gervais 35

COFFEE, ETC.

Tea, per pot 25 Coffee, per pot with milk 25 Coffee, per cup 15 Special coffee 25
Café Turque 25 Certified milk (Crab-tree Dairy) 10

Half portions served to one person only

Dishes marked * are ready

Hotel La Salle **February 14, 1910**

LEARN THE RESTAURANT BUSINESS.

Nearly all the hotels in all the larger cities operate European plan: which means, with a restaurant, the advertised rates of the hotels being for rooms only.

Hundreds of hotels located in the smaller cities are now operated European plan; and I predict that in the next ten years a majority of what are known as "country hotels" will be European plan.

The reason for this is the high price of provisions, and the absolute necessity of conducting hotels on business principles; to sell the room accommodations and foods as the merchant sells goods, according to the quality, item by item, for value received. Also the hotel patron, now rapidly becoming educated to the advantages of the European plan, is beginning to appreciate the rationalness of paying only for what he orders. Thus, a man who eats but rolls and coffee for breakfast, pays only for rolls and coffee, European plan, and not for the breakfast eaten by his neighbor of the big appetite at the American plan table.

In the last five years many American plan hotels have changed to European plan and have made a failure at it, and gone back to the American plan. In a large number of the cases of this kind the failure was caused by the hotelkeeper not understanding the restaurant business. And before European plan hotels become general throughout the country, there will be hundreds more of such failures, and for the same reason.

There is a great difference between running an American plan hotel dining room and a restaurant. The meal for a price—or, rather, a room and three meals a day for a price—is what the American hotelkeeper has been schooled to; also the prodigal table, and the menu card with its long list of dishes offered to patrons without restriction. In the American plan dining room the man who orders more than he can eat, and wastes more than he pays for, is on the same plane, in the matter of charge, with the man who orders sparingly and only according to his appetite. The hotel patron accustomed to this prodigality, and whose wasteful habits eat up what should be the hotelkeeper's profit, talks loud against the European plan; and his talk influences Mr. Hotelkeeper to a great extent, although I fail to see why it should, for what is the use to the hotel of a customer who is not a source of profit?

A cure for this wasteful customer is to give him no opportunity anywhere in America to make a hog of himself, so to speak, at the hotelkeeper's expense, but for all hotels to go European plan.

The restaurant business, while to an outsider seems easy, yet in reality is one of the most difficult businesses in the world to run successfully. The successful restaurant keepers in the United States are few and far between. It has been estimated that 95 per cent of all who engage in the restaurant business fail in the course of five years; and the reason is that so many of those who engage in the restaurant business don't understand it; or, if they do understand it, they haven't the energy to continuously maintain the business up to the standard it ought to be maintained in order to keep the same people coming day after day.

Many who go into the restaurant business seem to have the absurd notion that the first requisite is a bill of fare with two or three hundred articles listed on it, and these articles priced on a plane with the big city restaurants. And it is aping the big city restaurants, without the skilled service or the customers at hand, that has caused many of the failures above referred to.

It requires a lot of thinking and planning and a whole lot of sustained energy for the American plan hotelkeeper to start and successfully operate a restaurant in connection with his hotel. Not one in a thousand can readily adapt himself to the new conditions. He has to consider that under the new plan, first of all his service must be changed. His help, whom it is necessary for him to keep, must be drilled into new habits, new methods of work, new style of cooking, a difference in the size of the portions served, and the proper garnishment of the different dishes (made necessary when fewer dishes are ordered, and each charged for separately). He has to deliver to his patron not alone a meal of victuals, but he has to be sure that the variety, the quality, the quantity, the cooking, the service and the prices are all satisfactory. He has to keep his dining room open for longer hours. He has to cater to a more exacting patronage. These are only a few of the new conditions; therefore, is it a marvel that so many fail? It is absolutely necessary for every hotelkeeper who expects hotelkeeping to be his life work to prepare himself for this coming change in the method of doing business —*to learn the restaurant business.*

The greatest trouble with the restaurant business is that so few who go into it can maintain the standard they set for themselves

when they first open their places. The spirit is willing, but the flesh is weak. The average experience, as I have watched it, is: On the first day the proprietor is enthusiastic. His china, silver, napery, are new and pleasing to the eye. His kitchen equipment is new. He has hired employes who are supposed to know their business. His larder is stocked with choice foods. His bill of fare lists about everything the patron is apt to ask for. And he stands at his door with a smiling face, greeting the customers as they enter, and is a very busy man watching out that no one is neglected, and that the service is satisfactory.

This newness, however, is apt soon to wear off. In a little while he is liable to be up against cooks with tempers spoiled by the combined effects of whisky stimulant and hot fire, or from many other causes that are known to spoil cooks' tempers. He sees the tempers of his waiters sorely tried with the complaints of unreasonable diners. He is continuously listening to complaints from his patrons, some of which are deserved, and many undeserved. He is up against the problem of thieving help, and shiftless help, and ignorant help, and a scarcity of any kind of help. He finds it a very difficult matter to keep his larder supplied with the right quality of food; and when he buys the right quality, to prevent it from spoiling before he sells it. He is up against the uncertainty as to the number of prospective customers to provide for. It is a gamble whether he will have many or few patrons for the day. But, whether many or few, he must always be prepared, in his provision stores and in his service, to serve the many.

He must have the tact to so manage his employes that they will serve both himself and his patrons satisfactorily. And here is where the hardest of his work comes in; for, to insure his patrons the willing service to which they are entitled to, to avoid friction between the cooks and waiters, the waiters and guests, and between himself and all of them, he has to be what in the political world is called a "diplomat;" and, by the way, there are but mighty few diplomats engaged in the statecraft of the world's nations who have ability sufficient to run satisfactorily an ordinary, every day restaurant.

Human nature is one of the great things the restaurant keeper has to contend with, in the shape of the tip, with which patrons try to buy special service. In the restaurant all do not tip alike, nor do all patrons be as respectful as they might be to the waiters; and it is human nature on the part of the waiters to be influenced by the people they serve, either in a pecuniary way, or from the manner in which they are treated, and this operates to kill uniform service.

It is up to the proprietor of the restaurant to overcome this apparent difference in the service, and to deliver to all of his patrons as near uniform service as possible. It is a hard task, and no wonder it causes so many to lose heart.

Occasionally there is a man who is smart enough to overcome the difficulties and to run a restaurant as it should be run, so that his patrons return day after day, and there is seldom a vacant chair during the dining hours, where the waiters are busy, and so appreciate their positions that they do give as near uniform service as it is possible for man to give. These few men are the ones for the hotelkeepers who are changing over to the European plan to pattern after. They should leave their homes occasionally and travel to where they can study these places and see how things are done (if they have eyes to see); and, when they start their places (or try to improve the places they have already started), not to copy the big city restaurant absolutely, but to shorten the bill of fare to a modest length, such as they can, with their crude organizations, manufacture the several dishes and deliver in fairly satisfactory manner; to avoid so much as possible the hifalutin dishes that their cooks and waiters are not accustomed to; to price the dishes so that the diner may order a square meal at only a slight variation in cost from what the American bill of fare offered.

He will find some advantages in the European plan that, after a while, he will greatly appreciate, if he is a saving man. He will find that fewer cooks and waiters will be needed; that less than one-half the dishes of American plan service will be needed for European plan; that the swill barrel will be ten times as long in getting filled; that he will often make as much profit on a twenty-five-cent restaurant check as on a fifty- or seventy-five-cent American plan meal. And if he serves a meal for a price, as in the next ten years many hotels that make the change will do, he will have a system by which he will charge a separate price for the room; will have a regular à la carte bill (which means every item on it separately priced), and will have a table d'hote meal, similar to the present American plan meal, but restricted as to the amount the diner can order from it. On this table d'hote meal there will be choice of soups, fish, joints, entrees and desserts. In other words, the guest will be limited to one or two dishes of a course. This dinner will be served in slightly larger portions, probably, than the old American plan way, but, being fewer dishes served, the hotelkeeper will be enabled to give more attention to them, serve them more satisfactorily with less labor and expense, and, may be, even with the high cost of provisions, make a small profit on the food he sells.

It is no easy task to learn the restaurant business, but it is a necessary task for the hotelkeeper of the present and future.

THE SIMPLE LIFE MENUS.

"Bulletin No. 7, Human Nutrition, Part 2 of the Cornell Reading Course for Farmers' Wives," published by the New York State College of Agriculture at Cornell University, Ithaca, contains a fund of common sense information along the lines of simple life as regards the daily meals, breakfast, dinner and supper. We reproduce herewith extracts from this bulletin; not as advocating a literal copying of the ideas expressed, but as setting caterers to think of the benefits they could derive by a more careful study of the wholesome foods most at command, and the use of them as the base of the meals, rather than overloading the menus with great variety without intelligent selection or good judgment as to what constitutes a well balanced meal. The menus here given are intended for the family table. Naturally the hotel and restaurant must have greater selection. But the advice as to the appropriateness of certain foods and their preparation is timely. It may be considered by even the greatest of caterers.

* * *

It is not necessary to have elaborate meals, difficult to prepare, since simple foods are best.

A mark of progress is the present tendency to reduce the complexity of the family dietary. There must be a certain variety, but it may be obtained with very plain foods. When one person prepares a larger part of the food, as is the case in a majority of families, elaborate meals often mean indifferent cooking, for there is not time to do all well. One or two excellently prepared dishes should yield more real satisfaction and will give better hygienic results than the meal which combines a dozen dishes of varying degrees of complexity.

Some simple combinations will serve to show how few foods may be put together and yet answer all requirements:

Menu I.
Whole wheat bread.
Whole milk.
Prunes.

Protein is furnished by both milk and bread; *fat* by milk and bread; *carbohydrate* by bread, milk and prunes; *iron* by prunes and whole wheat; *calcium* by milk and whole wheat; *phosphorus* by milk and whole wheat; *magnesium* and *potassium* by prunes, milk and bread; and *bulk* by prunes and whole wheat.

In this dietary, whole wheat bread is given the preference because the outer layers of the grain furnish both more bulk and more mineral matter and enrich the bread in these two important constituents. Prunes were chosen rather than apple sauce, first because they are less acid and second because they are richer in iron. A dietary must be built on broad lines even if it be simple, and care must be taken not to err by a simplicity which excludes any needed food constituent.

There are many persons who have acquired a distaste for milk unless it is served in some cooked form. When this is the case and when warm food is desired, a meal but little less simple than the above one may be prepared by making for the "hearty dish" a vegetable cream soup. Such soups, which are easy to make, nutritious and very delicious if well cooked and seasoned, are too little used in the family dietary.

Menu II.
Cream of potato soup (or any vegetable soup having a milk foundation).
Bread and butter.
Fruit or a succulent vegetable.

When one has been accustomed to a larger variety, such meals may seem scant fare, but a little experimenting will soon demonstrate their practicability.

Any one of the following combinations makes a well-balanced meal if sufficient amounts of the foods are consumed. This does not indicate that they are ideal for all conditions. Persons who have a weakened digestion, babies and small children would not be given baked beans and brown bread, or bread and cheese.

Menu III.
Eggs.
Bread and butter.
Fruit or some vegetable.

Menu IV.
Oatmeal with sugar and thin cream or whole milk.
Fruit.

Menu V.
Baked beans.
Brown bread.
Apple sauce.

Menu VI.
Bread and cheese.
Onions.

Menu VII.
Meat.
Bread and butter.
Fruit or a succulent vegetable.

While the food combinations given above theoretically answer all dietary requirements, they may not be practical in those cases in which food habits of long standing lead the individual to demand a greater variety. The appetite accustomed to stronger fare might pall if stimulated only with such simple mixtures.

Simple menus show the way for planning more complex dietaries, for whether the meal is to consist of bread, milk and prunes or is to be extended to include a dozen other things, the principle is the same, to combine foods rich in proteid, rich in carbohydrate and fat, rich in salts, and bulky watery foods. Thus, instead of making a cream soup the main part of the meal, a small portion may be served at the beginning of the meal.

Menu VIII.
Cream soup.
Bread and butter.
Meat.
Potatoes.
Cabbage.
Baked apples and cream.

If a meal similar to the above is planned, in which the soup served is rich in nutriment and the main part of the meal is also rich in nutriment, it will be unwise to serve a heavy dessert. Apples, in this case, increase the bulk of the meal, give desired variety and taste but do not mate-

rially increase the calorie value which is already sufficient.

Menu IX.
Meat.
Potatoes.
Macaroni.
Bread and butter.
Bread pudding.

Menu X.
Eggs.
Mashed potatoes.
Baked sweet potatoes.
Custard pie.

The last two meals are poorly planned, not because they lack proteid, fat or carbohydrate, but because there is a deficiency of "juicy" foods. The meals are too rich in heavy foods and too poor in those which give bulk, mineral matter and fruit and vegetable acids. It is never wise to serve two starchy vegetables at one meal. If macaroni or rice or sweet potatoes are used they should take the place of white potatoes and not be substituted for the succulent vegetables as tomatoes, cabbage, onions, turnips, green peas or beans. If the main part of the meal is heavy the dessert would better be light, but if the main part of the meal is light the dessert may be heavy.

* * *

In giving the following small list of menus the intention has been to show how to plan well-rounded meals and yet preserve simplicity. There has been a purposeful omission of menus for summer, as the wealth of fresh fruits and vegetables makes the summer dietary easy to plan.

I.

BREAKFAST.

Shredded wheat. Bananas.
Scrambled eggs. Bread and butter.
Coffee and milk.

DINNER.

Chicken pie. Baked Potatoes.
Stewed carrots. Bread and butter.
Apple float.
(Apple sauce with beaten egg white folded in. Served with cream.)

SUPPER.

Cheese pudding. Bread and butter.
Prunes. Milk.

II.

BREAKFAST.

Stewed apricots. Rolled oats.
Sausage. Toast and butter.
Coffee and milk.

DINNER.

Pot roast of beef, cooked with potatoes.
Turnips and onions.
Bread and butter.
Apple tapioca.

SUPPER.

Cream of tomato soup. Bread and butter.
Honey. Milk.

III.

BREAKFAST.

Cream of wheat. Apples.
Soft "boiled" eggs. Rolls.
Coffee and milk.

DINNER.

Cold beef. Scalloped potatoes.
Boiled Cabbage. Bread and butter.
Corn starch pudding.

SUPPER.

Milk toast.
Baked apples. Gingerbread.

IV.

BREAKFAST.

Corn crisp. Baked pears (canned).
Cakes and syrup.
Coffee and milk.

DINNER.

Roast mutton. Creamed turnips.
Mashed potatoes. Bread and butter.
Steamed graham pudding.

SUPPER.

Cream of potato soup. Bread and butter.
Bread and honey.

V.

BREAKFAST.

Cracked wheat. Canned plums.
Toast.
Coffee and milk.

DINNER.

Meat stewed with potatoes.
Boiled onions. Bread and butter.
Baked custard.

SUPPER.

Bread and milk. Preserves.

VI.

BREAKFAST.

Prunes. Oatmeal.
Omelet. Toast.
Coffee and milk.

DINNER.

Liver and bacon. Stewed tomatoes.
Baked potatoes. Bread and butter.
Bread and jam.

SUPPER.

Baked beans. Pickles.
Brown bread.
Baked apples.

VII.

BREAKFAST.

Apple sauce. Force.
Cakes and syrup.
Coffee and milk.

DINNER.

Chicken fricassee. Boiled onions.
Boiled potatoes.
Mince pie.
(Mincemeat made without meat.)

SUPPER.

Cold baked beans. Brown bread.
Apple sauce. Cocoa.

These menus might be much simplified and still answer all needs. For example:

I.

BREAKFAST.

Shredded wheat. Bananas.
Coffee and milk.

DINNER.

Chicken pie. Stewed carrots.
Bread and butter.
Apple sauce.

SUPPER.

Bread and milk.
Prunes.

II.

BREAKFAST.

Rolled oats. Prunes.
Toast and butter.
Coffee and milk.

DINNER.

Pot Roast with potatoes.
Baked apples.

SUPPER.

Bread and milk and honey.

PREPARATION OF FOODS.

Although meals may be wisely and carefully planned and the food may be the best the market affords, the dietary is neither a good nor a wholesome one unless the food is also carefully and well prepared. The actual cooking of food may make or mar its usefulness to the body.

Cooking is the name given to the process of changing the state of food by applying heat. Hence all our cooking processes require heat in some form. The amount of heat and the way it is applied decide the method of cooking.

There are three good reasons for cooking food:

1. To make it more digestible.
2. To destroy any parasites which may be in or on it and whose presence hay be hurtful to us.
3. To make it more palatable.

If the cooking fails to accomplish these results, something is wrong with the process.

Taste is an important factor in food preparation, for the bread which 'tastes good' and which is so appetizing that the mouth waters at sight and thought of it, is actually more easily digested than the equally nourishing but sodden and unsightly loaf.

The greatest art in cookery is to prepare simple, wholesome fare so palatable that it will compete successfully with artificial seasoning.

Really good bread, a rare thing, should be so toothsome that it will be eaten with the same relish as cake. Well-cooked meats and vegetables should require no spiced sauces or condiments, such as pickles and catsups, to make them acceptable. Natural flavor should be developed and depended on to give character to our foods.

The art of food preparation becomes much simpler and immeasurably more interesting when we gain possession of the rules which govern the cookery of our common foods. We have all been accustomed to say "good luck" to a success and "bad luck" to a failure, without realizing that luck actually plays a very small part in the process. Understanding or misunderstanding is, as a rule, the real cause of the excellent bread or the fallen cake.

A knowledge of the art of cookery is like a knowledge of spelling or reading. It may be easier for some persons to acquire, but it is within the reach of all who desire it. Cooks may be born, but they may also be made. There is no art which is of more importance than this one, since it has so much to do with human welfare and human efficiency.

Opening dinner at the Natatorium, Waco, Tex..

Oyster cocktail
Consomme en tasse
Stuffed olives Celery
Baked red snapper, court bouillon
Pommes Parisienne
Vol au vent of sweetbreads aux champignons
French peas
Natatorium punch
Roast young turkey, stuffed, cranberry sauce
Creamed potatoes
Asparagus vinaigrette
Neapolitan ice cream
Lady fingers Macaroons
Neufchatel cheese
Cafe noir

Special oyster bill, the Piedmont Hotel, Atlanta, Ga.

The oysters served at the Piedmont are from "our own" oyster beds, located off Crab Neck, Virginia, at the mouth of the York river, known far and wide for its fine salt flavored oysters. The celebrated Harvey Restaurant in Washington, D. C., and the Piedmont in Atlanta are the only two restaurants supplied from these beds. These oysters are fed—not starved—while in transit, which insures at all times a healthy and wholesome bivalve.

RAW

Bluepoints, 25, 40
Virginia primes, 30, 50
Rockaways, 35, 60
The York River special, 45, 80
(*The grandest oyster in flavor and biggest in size*)

STEWS

Our own Creole stew, 40, 90 Milk stew, 40, 60
Cream stew, 50, 90
Boston box stew, 50, 90
Panned oysters on toast, 60
(*These oysters are poached in their own juice and served on toast*)
Maryland stew, 50, 90
Oysters a la Poulette (chafing dish), 75, $1.25
Oysters Rector style (chafing dish), $1.50
(*With celery and fresh mushrooms*)
Escaloped oysters, 75
The Piedmont shell roast, 60, 90
Finelli fry (*in olive oil*), 75, $1.25
Broiled on toast, 50, 90
Fried Boston style, with tomato sauce, 50, 90
Broiled, with celery sauce, 60, $1.00
Broiled and deviled, 60, $1.00
En brochette, 50, 90
Oysters, a la Waldorf (chafing dish), $1.50
Oysters, stuffed a la Princesse Chimay, $1.00
Curried oysters, 75 Fricassee of oysters, 75
Oyster pie (1 hour), $1.00
Oyster fritters (40 min.), 75
Oyster omelette, 50

Iowa Hotel Association banquet at Hotel Colfax:

Blue points
Celery

Bouillon in cup
Radishes Olives

Fillet of flounder, Havarraise
Cucumbers Potatoes chateau
Veal sweetbreads, Villeroi
French peas

Punch au kirsch

Broiled fancy squab au cresson
Potatoes duchess

Combination salad

Neapolitan ice cream
Assorted cake

Camembert Toasted Bent biscuit
Coffee

Some Statler Menus.

A novelty in menus at Hotel Statler in Buffalo is a series of three-fold cards, the center fold paneled with photogravure landscape scene; the left fold presenting the menus, and the right fold the musical program. One of these cards presents club luncheons raoging from 50 cents to 75 cents, served from 12 to 2. The selections are as follows:

No. 1, 50 cents: Scotch mutton broth, stuffed shoulder of veal with lentils, English plum pudding, brandy sauce, coffee, tea, cocoa or milk.

No. 2, 50 cents: Scotch mutton broth, frankfurter with sauerkraut, mashed potatoes, pumpkin pie and cheese, coffee, tea, cocoa or milk.

No. 3, 65 cents: Scotch mutton broth, braized ox tail, Bourgeoise, buttered beets, English plum pudding, brandy sauce, coffee, tea, cocoa or milk.

No. 4, 65 cents: Consomme Diablotin, broiled pig's feet, mustard sauce, buttered beets, sauerkraut, peach pie and cheese, coffee, tea, cocoa or milk.

No. 5, 65 cents: Blue points or Scotch mutton broth, fried calf's liver with bacon or roast beef, buttered beets, mashed potatoes, rice pudding, coffee, tea, cocoa or milk.

No. 6, 75 cents: Little neck clams or Scotch mutton broth, Watertown goose, apple sauce, succotash, mashed potatoes, Italian salad, chocolate ice cream, coffee, tea, cocoa or milk.

* * *

Another card is a Club Dinner served from six to eight o'clock, $1. This is a sample menu:

SPECIAL CLUB DINNER WINES

	Pts.	Qts.
Claret	60c	1.00
Sauterne	60c	1.00
Chianti, Red	60c	1.00
Chianti, White	60c	1.00

Oyster cocktail

Celery Olives

CHOICE

Calf's feet, a l'Anglaise

Cream of asparagus

CHOICE

Baked whitefish, Italienne

Braised ham, spinach, au Madere

Larded tenderloin of beef

Milk fed chicken, giblet sauce

Spinach in cream

Hashed potatoes, au gratin

Asparagus, vinaigrette

CHOICE

Charlotte russe French pastry

Vanilla ice cream, assorted cake

Roquefort Camembert

Demi tasse

Another card is headed "Special Chafing Dish Supper, served after the theater, sixty cents." The selection is:

CHOICE

Blue point cocktail

Clam cocktail

CHOICE

Welsh rarebit

Scallops, Newburg

Sweetbreads, Mikado

Lobster, Newburg

Chicken, a la King

CHOICE

Ice cream and cake

Roquefort Camembert

Demi tasse

A Game Dinner.

In looking over some old papers, the other day, the editor came across a copy of menu of the 34th annual game dinner of the Grand Pacific Hotel of Chicago, served Nov. 23, 1889. The list herewith reproduced shows the game foods obtainable in the Chicago market at that time. Buffalo meat, it will be noted, is not shown on the card.

Blue points.

SOUP.

Venison a la chasseur.

Consomme of prairie chicken.

FISH.

Baked white fish, port wine sauce.

Boiled trout, lobster sauce.

BOILED.

Wild turkey. Leg of mountain sheep.

ROAST.

Saddle of antelope. Mountain sheep.

Leg of venison. Pheasants.

Wild goose. Blue Grouse. Mallard duck.

Quail. Prairie chicken. Red-head duck.

Sage hen. Wild turkey.

Jack rabbit. Spotted grouse.

Black tail deer.

Plover. Canvass-back duck.

Black bear. Wood duck. English hare.

Blue-wing teal. Sand-hill crane.

Squirrel. Opossum. Ruffled grouse.

Coon. Leg of elk.

Partridges. Brandt.

Cinnamon bear.

Saddle of black-tail deer. Widgeon.

ORNAMENTS.

Hunters' surprise. The coon hunt.

BROILED.

Blue-wing teal. Pheasants. Jack snipe.

Quail. Marsh birds.

Blackbirds. Rabbit. Plover.

Gray squirrel. Reed birds.

Venison steak. Partridge.

Butter-ball duck.

Rice birds. English snipe.

VEGETABLES.

Boiled and mashed potatoes.

Green peas.

Stewed tomatoes. Sweet potatoes.

Celery. Sweet corn. Spinach.

ENTREES.

Ragout of squirrel.

Rabbit braise, sauce Burgundy.

Venison cutlet, jelly sauce.

Fillet of grouse aux truffles.

Dressed celery. Prairie chicken salad.

ORNAMENTAL DISHES.

Pyramid of game en Bellevue.

Pyramid of wild goose liver in jelly.

Boned duck au naturel.

Boned quail in plumage.

Blackbirds at play.

Prairie chicken en socle.

DESSERT.

Confectionery. Fancy almond cake.

Candy pyramid. Wine jelly. Bon bons.

Lady fingers. Apples.

Oranges. Nuts. Raisins.

Figs. California grapes.

Catawba grapes. Vanilla ice cream.

Roman punch. Cheese. Biscuit.

Coffee.

Banquet of the Mattoon (Ill.) Bar Association at the Dole House:

"But hark! the chimney clocks to dinner call."

Caviar canape
Cotuits

Radishes Celery hearts Queen olives

"Lawyers are needful to keep us out of law."

Green turtle soup
Toasted bars

"These fellows of infinite tongue, that can rhyme themselves into ladies' favours, they do always reason themselves out again."

Planked Delaware shad en bordure
Iced cucumbers

"Litigious terms, fat contentions and flowing fees."

Filet mignon a la Stanley
Julienne potatoes

"Draw it to certain heads, then aggravate!"

Lalla Rookh punch

"Plead much, read more, dine late or not at all."

Broiled mallard duck

Grilled sweet potatoes Asparagus tips on toast

"The Law, our kingdom's golden chaine."

Chilled whole tomatoes, mayonnaise

"Oh, 't is a blessed thing to have rich clients."

Omelette en surprise

Cheese Coffee Toasted crackers
Cigars

A St. Patrick's day menu at the Cawthon, Mobile:

ERIN GO BRAGH
Anchovies on toast
Potage, Irelandaise

Celery Olives Salt nuts

Filet de sole, shamrock butter
Potatoe dudeens
Tornedon of beef, Dublin style
Asparagus shellalahs

SOBRET, ST. PATRICK

Roast suckling pig, apple sauce

Real Irish potatoes New string beans

Fresh shrimp salad a la Muldoon
Batons of Cork
Rhubarb pie

Killarney ice cream Angel cake

Macaroons Sponge fingers

Green mints

Cream cheese Salt wafers
Cafe

A game dinner at Union League club, Chicago:

Malpeques
Celery
Game broth

Salted nuts Olives

Fried brook trout, Meuniere
Cucumbers
Breast of partridge, en cassolette
Wild cherry ice
Haunch of venison, chasseur

Glazed sweet potatoes Wild cranberries

Canvas back duck, Cumberland

Wild rice Fried hominy

Lettuce and escarole
Bear ice cream
Albemarle cheese
Toasted wafers
Mocha

ROSINGTON
CHATEAU LA TOUR BLANCHE, 1893
MOET AND CHANDON, 1900
APRICOT CORDIAL

We are indebted to W. D. Hedrick of the Elliott Hotel in Des Moines for a copy of the menu of the seventh annual banquet of the Society of the Army of the Tennessee, held at the Boody House in Toledo, October 16, 1873. Mr. Hedrick's father was present at this banquet. Gen. W. T. Sherman presided. Among those who responded to toasts were Gen. S. A. Hurlburt, Gen. R. B. Hayes, Gen. W. W. Belknap, Rear Admiral John L. Worden, Gen. John Pope, Gen. W. E. Strong, Hon. M. R. Waite, Hon. Hugh L. Bond, Gen. John C. Lee, Gen. O. O. Howard, Gen. I. R. Sherwood and Gen. Phil Sheridan. The menu reads:

Raw oysters

SOUP

Oyster Green turtle

FISH

Baked California salmon, mushroom sauce
Boiled halibut with oyster sauce

HOT REMOVES

Boiled turkey, oyster sauce
Boiled capon, celery sauce
Boiled ham, champagne sauce
Boiled leg of mutton al la St. James
Roast saddle of South Down mutton with jelly
Roast sirloin of beef with horseradish
Roast stuffed goose with apple sauce
Roast stuffed turkey with cranberry sauce

COLD ORNAMENTAL DISHES

Pattie of woodcock with truffles
Boned wild turkey a la jardiniere
Potted sugar cured ham a la Rotschild
Galantine de capon decore a la belle-vue
Mayonnaise de homard a la macedoine
Mayonnaise de volaille a la Parisienne
Ventre de cochon avec des biscutt de mer
Boned wild goose a la chasseur
Aspic d'huitre en jelly a la d'Orle

ENTREES

Small oyster pattie a la bechamel
Larded young partridge a la marechal
Fat goose liver saute a la Strasbourg
Saddle Rock oysters fried in crumbs
Queen fritters with currant jelly
Larded fillets of beef with mushrooms
Escalloped oysters
Tete de veau en tortue sur croustade

GAME

Saddle of venison with port wine sauce
Wild turkey with quince jelly
Potted prairie chicken with currant jelly
Roast quail stuffed with oysters
Larded partridge with green peas
Roast mallard duck with grape jelly

VEGETABLES

Mashed potatoes Stewed tomatoes
Boiled potatoes Green peas
Cauliflower Sugar corn

ORNAMENTAL

Pyramid of macaroons Pyramid of snow balls
Pyramid of cocoanut
Pound cake Fruit cake
Delicate cake Natural flowers

PASTRY

English plum pudding
Mince, apple and pumpkin pies
Champagne jelly Charlotte russe
Claret wine jelly
Orange ice Roman punch
Vanilla ice cream Pineapple ice cream

DESSERT

Pears Raisins Grapes
Oranges Nuts
French coffee

Menus of the H. M. M. B. A.'s 31st Annual.

An Exposition of the Resources of the Far West in the Luncheon, Dinner and Banquet Serving Line.

Thirty-hrst annual banqnet H. M. M. B. A. at the Alexandria, Los Angeles, (covers for 250):

The great dining room, with its tapestried walls, world-famed for its beauty of decoration, was transformed into an Italian garden, and forty thousand roses were used to give the garden effect. From the center of each table rose a brass rod, each rod raising from a bed of roses, twined to its top with roses, and connected to every other rod by festoons of roses, forming a sky of roses, the sky star-studded with thousands of tiny incandescent lights. The walls, under the tapestries, were festooned with roses, and the wainscott all around was lined with palms and flowering shrubs. The speakers' table, ranged along one side of the room, was a bed of flowers, enclosing a pond of water in which goldfish swam, and from which fountains played; and all along the table beautiful pieces of statuary done in sugar pleased the eye. Each waiter served only three guests and was supported with assistant waiters. Every dish was fixed artistically, the garnishment more elaborate than for any banqnet we have ever seen, the service requiring thousands of sugar pieces, and vegetables cut into flowers and other fancy forms, the ice cream and cake served from large sugar pieces. From beginning to end the inventive mind of Caterer Joseph Reichl, noted far and wide for his skill in banquet serving, was shown to have had full play, and this creation was his master-piece; for he had achieved the most elaborate banquet that had been served up to this time on the Pacific Coast.

The menu was in the form of a satchel of wicker with brass corners, leather straps, satin lined, the menu card in form of a book bound in satin board, the covers of the book bound in as dividers for the satchel compartments. The front cover was hand painted in panels, one depicting the landlord of the inn welcoming the stage coach passengers, the landlord garbed after the style of the genial old boy who has beat his gong for so many years on the cover of THE HOTEL MONTHLY; the other panel picturing the modern brass buttoned bellboy carrying handbaggage into a modern palatial hotel. On the lining of the satchel was inscribed the famous verse:

Who e'er has traveled life's dull round
Where 'er his stages may have been,
May sigh to think he still has found
The warmest welcome at an inn.

The pasters on the satchel read, "Good Appetite," "S. C. Hotel Men's Ass'n," "H. M. M. B. A.," "Hotel Alexandria, Los Angeles," and "This baggage to be used during dinner hour." This was the menu.

Caviar d'Astrachan

Toke Points au citron, mignonette

Tortue claire

Hors d'oeuvres varies

Filet de sand dabs. Florentine

Noisette d'agneau, papillotte Alexandria

Sorbet Californie

Supreme de pintade en nid

Salad de Los Angeles

Glaces fantaisies friandises

Celeri a la Hongroise

Cafe

SHERRY: CREMA OLOROSO SOLERA 1811
CORDOVA CALIFORNIA WINERY. DRY HAUTE SAUTERNE
G. H. MUMM & CO. EXTRA DRY
ALEXANDRIA PRIVATE STOCK COGNAC
APOLLINARIS
CIGARS CIGARETTES
CONCERT

Banquet complimentary to the ladies, at the Angelus, Los Angeles: (The menu cover embellished with a floral painting by Paul de Langpre.)

Grape fruit supreme

Cresta Blanca. Haute Sauterne

Essence of chicken a l'epicure

Ripe Olives Celery Salted pecans

Catalina san dabs en papilotte

Potato chips Cucumbers a la Jones

Creamed lamb sweetbreads a la King

California punch

Champagne, G. H. Mumm & Co. Extra Dry

Potted squab chicken a l'Angelus

Our special fruit salad

Frozen nesselrode pudding Small assorted cakes

Roquefort cheese

Toasted crackers

Apollinaris water

Demi-tasse

Bon Bons

The luncheon at Mission Inn, Riverside:

* * * A unique luncheon it was for quick service, and a surprise to the hotelkeepers, from its family simplicity; nearly everything served of the home-made order; the tables ready set with grape fruit, orange salad, honey in comb, ripe olives, candied orange peel, red pepper, white pepper, stuffed peppers, guava jelly, breads and sweet rolls; tamales, pork and beans, dainty blue china, flowers, candelabra and knickknacks. California wines, orangeade, orange ice and coffee were served; also chicken with spaghetti, and a strawberry shortcake of the kind that mother used to make. The menu in full is reproduced in another column.

The front cover of the menu card pictured two jolly friars at work in a monastery kitchen. The reverse cover pictured California's Mission Inn, The Glenwood, Riverside, and below the picture this quotation from a letter written by David Starr Jordan, president of Stanford University:

> *"It has been left for you Frank Miller; a genuine Californian, to dream of the hotel that ought to be, to turn your ideal into plaster and stone, and to give us in mountain-belted Riverside the one hotel which a Californian can recognize as his own."*

Grapé fruit (Moreno Heights)

Cream of tomato

Ripe olives (Curtis Bros.)
Spanish peppers, pickled

Roast turkey, Bishop's California guava jelly
Sweet potatoes, Southern style
Spanish rice — Mexican tamales
Baked Beans

Tangerine orange ice

Hot raisin buns — Orange blossom honey

Orangeade

Fruit salad

Strawberry shortcake
Orange straws

Coffee

CALIFORNIA SAUTERNE — CALIFORNIA ZINFANDEL
(Wines by courtesy of Charles Stern and Son, from their neighboring Riverside County vineyard of 5000 acres.)

Thou that hast come hither bring
Peace f r fair greet-offering;
Brief or long, thy tarry o'er
Thou shalt bear it from the door.

FRANK MILLER
MASTER OF THE INN
ALICE RICHARDSON
MANAGER

The dinner at Hotel Virginia, Long Beach (35 minutes from Los Angeles) on the return from Catalina Island:

A. Martini

Blue points

Clear green turtle — *Amontillado*
Radishes — Salted pecans — Ripe olives

Grenadine of sole H. M. M. B. A.
Duchesse potatoes — *Sauterne Souvenir, Cresta Blanca, Sparkling Moselle*

Spring chicken, Virginia
Garden peas — New potatoes

Hot dinner rolls

California wine punch

Frou frou wafers

Chilled asparagus
Cheese sticks

Neapolitan ice cream — Assorted cake

Mint wafers — *Dewey night cap*
Small coffee — *Apollinaris*

Cigars, Principe de Gales
Cigarettes, La Marquise

The barbecue luncheon at the Vaquero Club, Los Angeles:

MENUDO
Carne tatemada—(barbecue beef)
Borrego rellena—(barbecue lamb, Spanish dressing
Frijole del pais—(beans Spanish)
Carne con chile—(meat with chile)
Cabesa tademada—)bull heads)
Tamales Calientes—(hot tamales)
Fri pas de leche
Sarza de chile verde—(green chile sauce)
Sarza chile Colorado—(red chile)
Ensaladas
Lechugas
Berros
Ensaladas de papas a la moda del pais
Tata huila beve leche con pinole—(Pinole and milk)
Puchitas—(Mexican nic nacs)
Agua apollinaris

(From report of this feast in Hotel Monthly.)

Then came the Spanish-Mexican barbecue: the meat cooked in three pits, one for the beef, another for the mutton and a third for the bulls' heads. The cooking of the tamales, chilis, beans, tortilla bread and other components of the menu was done in the open air in full view of the visitors. Chef Joe Romero is an authority on Spanish and Mexican cookery, and has prepared most of the great feasts of this kind in Southern California during the last twenty-five years.

The bulls' head course was served from the last of the barbecue pits to be uncovered. They are a great delicacy. Said Chef Romero: "At the bull fights, when the bull is killed, his head is cooked and eaten, and is the greatest delicacy known to the Spaniard and Mexican." The bulls' heads in Romero's barbecue pit were cooked so tender that the meat just fell from the bones. Six heads were cooked for this particular barbecue.

Santa Fe dining car service by Fred Harvey.

LUNCHEON, April 8

Puree of tomato, velour

Radishes Olives Young onions

Soft shell crabs, remoulade

Cucumbers

Filet mignon a la Stanley

Special fried chicken, farci

Mashed potatoes Spinach with egg

New asparagus, hollandaise

Cold ham Cold ox tongue

Cold boned turkey, en gelee

Watercress salad

Strawberry short cake, whipped cream

Swiss cheese Toasted crackers

Coffee Tea

DINNER, April 8

Canape Lorenzo

Cream of asparagus, crouton souffle

Cold consomme

Celery Salted almonds Ripe olives

Turban of halibut, Rachel

Cucumbers

Calf sweetbreads, Delmonico

Tartlette of fruit, Parisienne

Prime roast beef, au jus

Roast squab, sur canape

Mashed potatoes Wax beans

Tomato, Princesse

Tutti frutti ice cream Assorted cakes

Roquefort Caprera

Fruit

Coffee

DINNER, April 9

Grape fruit

Consomme Sarah Bernhardt Clear green turtle

Radishes Pecans Ripe olives

Black bass au gratin

Cucumbers

Lobster a la Newburg, en cassolette

Pineapple fritter, au rhum

Larded tenderloin of beef, Richelieu

Roast spring lamb, mint sauce

New potatoes, rissole New peas

Artichoke, vinaigrette

Nougat ice cream Assorted cakes

Roquefort Neufchatel

Fruit

Coffee

LUNCHEON, April 10

Bisque of crawfish Cold consomme en tasse

Celery Young onions Melon mangoes

Fried frog saddles, tartare sauce

Cucumbers

Beef a la mode with corn fritters

Spaghetti, Italienne

Roast domestic duck, apple sauce

New potatoes in cream String beans

Buttered beets

Cold salmon, mayonnaise

Cold ox tongue Cold roast beef

Hearts of lettuce

Neufchatel, bar le duc Toasted crackers

Coffee Tea

DINNER, April 10

Canape Arundel

Chicken okra Cold consomme

Celery Salted almonds Ripe olives

Baked shad and roe, aux fines herbes

Cucumbers

Lamb chops, d'Uxelles

Peaches a la conde

Prime roast beef

New Potatoes, naturel Fried egg plant

Roast capon, chestnut dressing

French endive

Nesselrode pudding Assorted cakes

Roquefort Sierra

Fruit

Coffee

The complimentary luncheon by Fred Harvey at the Alvarado, Albuquerque, N. M.:

Grape fruit

Fresh crab flakes, Astoria

Relishes

Roast squab guinea, watercress

Green peas New potatoes

Assorted cold meats

Endive salad, French dressing

Tortoni ice cream Assorted cake

Crackers Cheese

Demi-tasse

The luncheon at the Fairmont Hotel, San Francisco:

Cocktail d'huitres en pamplemousse

Consomme froid Napolitaine en tasse

Olives Noisettes salees Celeris

Filet de sole, sauce Vincent

Croquettes de pommes

Pousin grille, maitre d'hotel

Petits pois, Bonne femme

Salade Palace grill

Biscuit Californienne

Petis fours assorties

Demi tasse

Cresta Blanca sauterne souuenir

Apollinaris

The evening dinner at Paso Robles Hot Springs:

Canape de caviar

Salted almonds California ripe olives

Cream of fresh artichokes, Palestine

Consomme Imperial

Boiled deep sea bass, sauce cardinal

Potato fondantes

Major Grey's chutney Sweet pickles

Fillet of beef pique, Richelieu

Braised sweetbreads on toast, Lucullus

Compote of lemon cling peaches, sauce Mondovin

Punch creme de menthe

Roast prime ribs of beef au jus

Roast young Fresno turkey stuffed, cranberry sauce

Candied sweet potatoes New potatoes in cream

New garden peas

Fresh asparagus on toast, drawn butter

Hothouse tomatoes en supreme

Strawberry shortcake with whipped cream

Bisque ice cream Fancy assorted cake

California fresh fruit Mixed nuts and raisins

Roquefort cheese Toasted Bent water crackers

Coffee

Paso Robles soda water

Paso Robles lithia and sulphur water

White rock

Breakfast at Hotel del Monte:

Blackberry jam Oranges Stewed prunes
Baked apple, hot or cold, with cream
Apricots in syrup
Rolled oats Triscuit Germea
Puffed rice Fried Indian meal Grape nuts
Gluten bread toast Hygienic crackers
Shredded wheat biscuit Buttered toast
Fresh Monterey Bay fish
Broiled Salmon
Smoked or salt fish
Boiled or broiled mackerel Codfish in cream
Eggs: Fried, scrambled, poached, shirred, boiled
Omelet with tomatoes, parsley, cheese, jelly or ham
Broiled: Sirloin steak, Spanish style or with onions
Pork chop Ham Veal chops
Corned beef hash
Premium bacon Calf's liver Fried apples
Potatoes: French fried, Saratoga chips, Lyonnaise
California flapjacks, maple syrup
Post Tavern grape nuts griddle cakes
Corn bread Zweibach Assorted hot rolls
Coffee, our own roast Cocoa Chocolate
English breakfast, Oolong, Japan or Ceylon tea

The luncheon at Hotel del Monte:

Canape Del Monte Grape fruit au rum
Consomme frappe Clam juice in cup
Consomme tapioca Strained gumbo
Ripe olives Radishes Salted almonds
Del Monte garden celery
Fried Montery Bay sand dabs a la Meuniere
Potatoes julienne
Broiled spring chicken on toast, *from our ranch*
raized fillet of veal with Rizotto
Diamond back terrapin in cases
Corn fritters with maple syrup
California sherbet
Prime beef Home made head cheese
Boned turkey with gelee Beef tongue
Lamb Premium ham Chipped beef
Sardines: Montery Bay, French, or smoked
Baked and au gratin potatoes
Asparagus Spinach a l'Anglaise Garden peas
From our own gardens
Sliced tomatoes Heart of lettuce, French dressing
English rice pudding, brandy sauce
Almond puffs Charlotte russe Tortoni glace
Cranberry pie St. Honore pie
Newtown pippins Bananas
Bartlett pears in syrup Assorted cakes
Swiss Edam California
Uneeda biscuits Buttermilk
Tea Coffee Chocolate Milk
White rock lithia water

The luncheon at the Cliff House, Manitou, Colo.:

Canape, Suisse
Consomme, Madeira
Olives, California
Brook trout, Meuniere
Punch, imperial
Lamb chops, Nelson
Asparagus, vinaigrette
Meringue, Mousse
Roquefort
Coffee
"Manitou" spring water

Banquet to the New York delegation at the St Anthony Hotel, San Antonio, Tex.:

Caviar Romanoff Malossol
En canape H. M. M. B. A.
Clear green turtle, Amontillado
Celery hearts Olives Salted pecans
Medaillon of Spanish mackerel
Pommes Parisienne Fleurette
Sweet breads a la King, en cassolett
Breast of milk fed broilers
Candied sweet, D'Argenteuil
Tomato St. Anthony
Fresh strawberry parfait
Petits fours
Fromage on bents
Fruits
Cafe noir

Fino coquinero
D. Leiden's Berncastler Doctor
Chombertin Reignier
Louis Roederer Brut 1900
Apollinaris
Cordials Special
Principe de Gales, Perfecto
Egyption Deities

Dinner to the New York Delegation by the Gunter Hotel Company of San Antonio:

Merienda Mexicana Dada en el Hotel Gunter

Pina
Pescado Mexicano
Tortillas de maiz
Chile con carne
Frijoles
Tamales
Enchiladas
Mole poblano de gallina
Sopa de arroz
Chiles rellenos
Ensalada de Aguacate
Dulces Mexicanos
Cafe prierto
Cotton seed bread
(A Product of Texas)
Tequila Cigarros de Hoja
Mezcal Puros
Cerveza

Luncheon to the New York delegation at the Albany, Denver:

Cream of asparagus
Cheese and bread sticks
Soft shell crab, tartare
Julienne potatoes
Broiled spring chicken
New Montrose potatoes in cream
New peas
Tomato stuffed with celery
Strawberry short cake
Camembert cheese
Coffee

Rocky Mountain Brace
Mumm's Extra Dry
Apollinaris Water
Pall Mall Cigarettes
Cigars

(From Hotel Monthly report of H. M. M. B. A. Entertainment in California in 1910.)

Woods' Greatest Show on Earth!

The ticket of admission to the smoker given in the St. Francis Hotel by the San Francisco Hotel Men's Association was in form of a box-seat coupon, with "Box, $100," conspicuously printed on it. It admitted to the Hotel St. Francis Arena. The arena was the big high-ceiled Colonial ball room of the hotel transformed into an old-time California mining camp; the ceiling covered and made to represent the evening sky; the walls a panorama of mountains; the houses and shanties in the foreground reproductions of the places that were notorious in the early mining history of the state. The floor was covered with a kind of tan bark to represent natural ground. The gambling tables, bars, dance halls, eating places, stage office, justice of the peace, coroner, and other features of the Wild West were portrayed in so life-like a manner that one could easily imagine himself in the real atmosphere of the days when these old mining camp conditions were matter of course. Noted characters of the old days were impersonated by the local hotel men. H. W. Blake of San Jose was the mining camp parson. J. E. Alexander, superintendent of Hotel St. Francis, masqueraded as a young (and good-looking) Indian squaw. Other hotel men impersonated gamblers, barkeepers, waiters, the justice, and other picturesque characters. "The only illustrated newspaper in any mining camp in the world" was circulated. Its columns contained "take-offs" on most of the guests. At one end of the room a stage was erected and roped in for boxing contests, and the manly art of self-defense was the chief attraction. During the evening Billy Jordan, the great announcer of the Pacific Coast sporting world, introduced all the big guns in California sporting circles; he also introduced Barney Oldfield, and a few notables from the East. Al Severance of Milwaukee was decorated with a leather medal.

Those who wanted to know what faro and roulette looked like saw real gaming tables presided over by real gamblers, who dealt stacks of real money. All this was but for an evening's entertainment to picture the stirring events of life in the exciting days that gave Bret Harte and other literary geniuses the inspiration for their thrilling stories.

Our only regret is that we are unable to print pictures illustrating the St. Francis Hotel Arena. The entertainment was of the never-to-be-forgotten kind, and Jimmy Woods, manager of the St. Francis, added new laurels to his crown as director-in-chief of the biggest show on earth.

A '49er Mining Camp.

The Los Angeles entertainment closed with a smoker at the Alexandria. If there had been surprises before, here surely was one that capped the climax! The banquet room on the mezzanine floor had been converted into a '49er mining camp. On entering each guest was presented with "Our Biznes Card," which read:

CITY DIREKTORY

Chineze Opeum Den on Santa Fe Trail

Lunsh Kounter, Salune and Roulet wheel on Square Street

Segars, Sigerets and Faro on Paradise Alley

Musick and Danse Hall on Oregon Trail

Red Egels Flours on Paradise Alley

If You Want Mure Informatioo Ast The Sheret (or look on other side)

And on the reverse side the following goods obtainable at the bar::

MENU

CORDOVA:

Sparkling sauterne
Sparkling Burgundy
Plain Burgundy
Port **Sherry**

CRESTA BLANCA:

St. Julien souvenir
Sauterne souvenir
Haut sauterne souvenir
Sparkling Burgundy
Sparkling Moselle
Angelica souvenir
Port souvenir
Sherry souvenir
Muscatel souveoir

L. A. brew beer on draught

Cyrus Noble whiskey
Carstir's rye

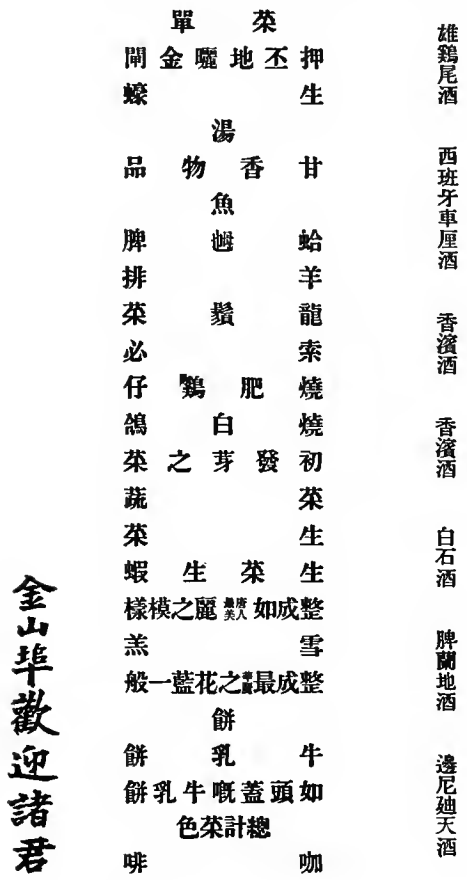
Cigars **Cigarettes**
Apollinaris **White Rock**

The mining camp was the real thing, reproduced to the minutest detail. The miners, prospectors, gamblers, barkeepers, musicians, burros, chromos, dance hall, opium smokers, shanties, the furniture and bar paraphernalia, the roulette wheel, the faro table, the real money on the gaming tables, and the players engrossed in the games reflected the California of early days as faithfully as modern ingenuity could produce it. The transformation of the room was so complete that one could not, by any stretch of the imagination, fancy himself in the Alexandria Hotel, amid the novel rough and ready scene around him.



THE GREAT MANDARIN BANQUET IN THE PALACE HOTEL, SAN FRANCISCO, THAT CAPPED THE CLIMAX OF H. M. M. B. A. ENTERTAINMENTS

Translated Menu of the Mandarin Banquet at the Palace Hotel, San Francisco.



Gibson Coupes Golden Gate

Amontadillo

Sherry Huitres de Toke, Nouveau Palace

Tortue verte au permarten

Hors d'oeuvres assortis

Moet & Chandon Imperial Crown Brut Cuvee AA

Timbales de grenouilles, Selika

G. H. Mumm selected brut

Noisettes d'agneau sous cloche, Rachel

Pointes d'asperges sur canapes, Hoteliere

White rock Sorbet a la Moscovite

Poulet de grain a la Bohemienne
Jets de Houblon

Salade coeur de romaine au cerfeuil
Saucisson de foie gras

Fantaisies glacees
Paniers de friandises
Feuilletes au fromage
Pieces montees

Cafe noir

Brandy and Benedictine

The ticket of admission for the Mandarin banquet at the Palace Hotel was a red card in a red envelope with a red band for fastener, all with Chinese inscriptions.

The table decorations were in form of Chinese cymbals, trumpets, flutes and other instruments of music, snakes, Chinese flags, bouquets of peacock feathers and of Chinese lilies, dwarf trees trimmed to resemble birds and animals, and pagodas and temples done in sugar.

The walls of the room reflected a mandarin's garden, and Chinese houses with Chinese men, women and children in them, screened only with strings of beads; the domestic life of the Chinese in China portrayed in real life. On a stage at one end of the room was a Chinese orchestra playing the noise that is supposed to drive away the devil. A group of Chinese children appeared on the stage at intervals and sang "My country, 'tis of thee," and other selections. A Chinese actress recited in competition with the Chinese orchestra accompaniment. A lady soloist sang in clever imitation of song birds. A dragon with Teddy Roosevelt eyes and teeth, its body manned with the bodies of Chinamen, danced the lion dance, with the contortions only possible with the Chinese manipulations of this bugaboo.

The ceiling was shielded with a netting from which depended lanterns and umbrellas, big and little, the immense crystal chandeliers hid within the big lanterns. About the room were hung tapestries and embroideries of Chinese handiwork. Also there were bronzes and many pieces of Chinese furniture of great value. The decorations loaned by the Sing Chong Co. for this event had a marketable value of $30,000. Such a banquet hall was never before seen in America. It was almost as much of a surprise to the San Francisco guests as to those from the East, for whom the feast was intended to be a surprise.

The menu card was in form of a book of twenty-eight pages, tied with a golden cord,

and printed in Chinese, English and French. It presented many clever sketches of San Francisco, old and new; of the '49ers; of Chinese life; and throughout was interspersed with words of welcome.

The fish course was announced with a procession of illuminated fish, each fish about ten feet long and carried by a Chinaman. The sherbet was served in a cup of ice with maidenhair ferns frozen into the ice, and the cup set on a gold mat covered with sprays of the ferns. The ice cream was in form of a Chinaman sitting in a sugar basket and holding up an umbrella.

Luncheon at the Raymond, Pasadena:

Appetizer Raymond
Clam cocktail
Chicken bouillon in cup
Ripe olives Celery Radishes
Lobster patties, Newburg
SHERRY:
Compliments of the
Sierra Madre Vintage Co.
Sweetbreads braised, green peas
Scotch spatch cock
Potatoes, Julienne Fresh asparagus, hollandaise
Lettuce, French dressing
Orange ice
Assorted cake
Cheese croquettes
Toasted crackers
APOLLINARIS Coffee
Compliments of the
Apollinaris Co. Ltd.

Luncheon to the New York delegation on the steamer J. S. by Hotel Grunewald, New Orleans:

Ripe olives Celery
River shrimps in aspic jelly
Crawfish bisque, Creole
Red fish courtbouillon
Brabanconne potatoes
Roast squab chicken, truffee
Green peas
Tomato en surprise
Strawberry biscuit
Petits fours
Cheese Toasted crackers
Coffee
Sherry *Louis Roederer, G. V. S.*
Liqueur *Londonderry Lithia*
Phillip Morris Cigarettes
Beck Panetela

Complimentary dinner to the New York delegation at Hotel Denton, Canon City, Colo:

Consomme in cups
Sliced tomatoes
Chicken, a la Parisienne
Potato croquettes
Peas en cases
Salmon salad, mayonaisse
Fresh strawberry ice cream, en shells
Cafe noir

Luncheon at the Wilson, Salt Lake City:

Hors-d'oeuvre varies
Consomme de tortue
Amandes sales Celeri en branche
Truite saute a la meuniere
Concombre
Cotelettes d'agneau a la Rachel
Poussini roti sur crouton
Pommes chateau
Asperges frais, vert-pre
Salade a la Rothchild
Glace moderne
Petits fours
Beurre et divers fromages
Cafe a la neige

Banquet to the Mid-West delegation at the Portland, Portland, Oregon:

Multnomah relish
Crab cocktail Cream of Terrapin
Breast of capon "Ainsworth"
Sorbet "The Portland"
Filet mignon, Trianon French string beans
Oregon asparagus cold
Bomb Imperial Fancy cakes
Coffee
Cigars Cigarettes

The Spanish feast at the Menger, San Antonio:

Antipasto
Jerez
Olla podrida Bacalao a la Vizcaira
Arroz con polo a la Sevillana
Vino tinto
Cabrito asado con guisantes verdes
Ensalada Espanol Zidra Asturiana
Torta de higo y nuez
Cognac y puros
Cafe

Complimentary luncheon at Hotel Metropole. Santa Catalina, Island:

Olives Branch celery
Fried Catalina sand dabs
Tipa Chianti
Deviled crab en shell
Broiled sirloin steak, bacon
Green peas Browned potatoes
Combination salad
Crushed strawberry ice cream
Assorted cakes
Black coffee
Apollinaris

The Luncheon at Redondo Beach:

Clam chowder
California olives, ripe and green
Corn fed clams
Sea bass
Salad
Cream rolls with whipped pineapple
Coffee Crackers
Cheese

Apollinaris
California Sauterne
California Zinfandel

A seventy-five-cent luncheon of the Transportation club in the Palace Hotel, San Francisco:

Chicken okra
Olives Radishes
Broiled salmon, caper sauce
Potato Brabant
Turkey croquette
Peas
Chicory salad
Apricot tart
Fruit Cafe noir Coffee

Breakfast (fifty cents) at Hotel Stewart, San Francisco:

Cluster raisins Sliced bananas
Stewed prunes Orange marmalade
Grape fruit Oranges
Baked apples and cream
Grape nuts Force
Toasted corn flakes
Rolled oats Cornmeal
Shredded wheat biscuit
Salt mackerel, boiled or broiled
Fried Sandab
Broiled salmon steak, lemon butter
Broiled sirloin steak Lamb chops
Pork chops Veal cutlets
Pork sausage Calf's liver and bacon
Kingan ham Breakfast bacon
Fried Mush
Club house sausage
Fried eggs in brown butter
Eggs fried, boiled, scrambled, poached, shirred
Omelette plain with ham, parsley or cheese
Potatoes baked, French fried and hashed brown
Vienna rolls Parker House rolls
Hot corn bread Muffins
Dry toast
Milk toast Buttered toast
Corn cakes Comb honey
Green tea English breakfast tea
Coffee Chocolate
Horlick's malted milk
Oolong tea

Luncheon (fifty cents) at Hotel Stewart, San Francisco:

Consomme en tasse
Green olives Chow chow
Dill pickles
Fried Sandab, tartar sauce
Saratoga chips
Stewed lamb with peas
Small broiled steaks with mushrooms
Welsh rarebit on toast
Cold meats: Ham, roast beef, tongue
Corned beef Sardines
Lamb Salami Headcheese
Bologna sausage
Pickled pig's feet
Lettuce, French dressing
String bean salad
Baked potatoes Potatoes in cream
Boiled rice Succotash
Peach pie Sliced pineapple
Lemon water ice Assorted cakes
American cheese
Tea Coffee
Milk Chocolate

Evening dinner (one dollar) at Hotel Stewart, San Francisco:

Canape of Welsh rarebit
Chicken mulligatawny a l'Indienne
Consomme Milanaise
Green olives Radishes Spiced Mangoes
Pickled onions
Boiled Oregon salmon, anchovy sauce
Pommes conde
Fricasse of chicken a la Reine
Boiled bacon and spinach
Orange fritters, vanila cream sauce
Roast ribs of prime beef
Roast spring lamb, mint sauce or jelly
Lettuce with egg Mayonnaise of fresh shrimp
Mashed Potatoes Boiled rice Steamed potatoes
Browned potatoes Sugar corn
Cauliflower, hollandaise
Rice custard pudding, cream sauce
Macaroon ice cream Assorted cakes
Bartlett pear pie Assorted fruit
American, Swiss and Sierra cheese
Tea Coffee

Luncheon (fifty cents) at Hotel Victoria, San Francisco:

Cream of celery
Dill pickles Radishes Green onions
Boiled deep sea cod, parsley sauce
Potatoes natural
English beefsteak pie
Codfish in cream, family style
Spanish omelette
COLD: Beef Tongue Ham Bologna sausage
Lettuce, French dressing
Boiled rice Stewed tomatoes
Baked and German fried potatoes
Apple pie Rhubarb sauce
Hot biscuits Orange marmalade
American and Swiss cheese
Coffee Tea Milk Chocolate

Evening dinner (one dollar) at Hotel Victoria, San Francisco:

Clam chowder Consomme
Green olives Radishes Chow chow
Baked barracuda, tomato sauce
Browned new potatoes
Ox tongue saute, small onions
Fresh shrimps a la Newburg
Orange fritters, brandy sauce
Lemon water ice
Prime ribs of beef au jus
Roast loin veal with dressing
Masbed potatoes Steamed potatoes Baked corn
New potatoes in cream Spinach with egg
Combination salad
Custard pie Pineapple snow
Strawberry ice cream
Assorted cakes Fruit
Eastern, Swiss and American cheese
Cafe noir

A twenty-five-cent breakfast at the Home Dairy Restaurant, Denver:

Sliced orange
Rolled oats with cream
One poached egg on toast, stripped with bacon
Hot roll or toast
Tea, coffee or milk

Individual club breakfasts at the Antlers, Colorado Springs:

SERVED TO ONE PERSON ONLY.

Positively No Club Breakfast Served to Rooms.

No. 1—Coffee or tea, rolls and butter.....$ .25
No. 2—Fruit, coffee, or tea, rolls and butter .35

Fruit, Coffee or Tea, Rolls and Butter Served with All Subsequent Orders.

No. 3—Boiled eggs ..... .50
No. 4—Boiled or fried eggs, potatoes any style ..... .60

Potatoes in Any Style Served with All Subsequent Orders.

No. 5—Plain omelet ..... .60
No. 6—Codfish and cream..... .60
No. 7—Broiled fish ..... .75
No. 8—Poached eggs on toast..... .75
No. 9—Club steak and bacon..... .75
No. 10—Ham and eggs or bacon..... .75
No. 11—Liver and bacon..... .75
No. 12—Scrambled eggs and bacon..... .75
No. 13—Lamb hash, poached egg..... .75
No. 14—Corned beef hash, poached egg..... .75
No. 15—Lamb chop ..... .75
No. 16—Pork chop and wheat cakes..... .75
No. 17—Country sausage and wheat cakes... .75
No. 18—Chicken hash on toast, poached egg. 1.00
No. 19—Small tenderloin steak..... 1.00
No. 20—Mutton chop and bacon..... 1.00
No. 21—Broiled spring chicken..... 1.25
No. 22—Small tenderloin and bacon, shirred eggs 1.25
No. 23—English mutton chop, shirred eggs.. 1.25

Cereals with Cream, in Addition to Any Club Breakfast, 15 Cents Extra.

Club breakfasts at the Alamo, Colorado Springs:

No. 1—25 cents: Apple or orange, rolls or toast, hot cakes, coffee.

No. 2—25 cents: Baked apple and cream, rolls or toast, coffee.

No. 3—25 cents: Cereal and cream, rolls or toast, coffee.

No. 4—25 cents: Two eggs, boiled, fried or scrambled, rolls or toast, coffee.

No. 5—30 cents: Apple or orange, fried calf's liver, rolls or toast, coffee.

No. 6—30 cents: Cereal and cream, two eggs, boiled or fried, toast or rolls, coffee.

No. 7—35 cents: Fried fish, German fried potatoes, rolls or toast, coffee.

No. 8—35 cents: Apple or orange, two eggs, boiled, fried or plain omelette, toast or rolls, hot cakes, coffee.

No. 9—40 cents: Apple or orange, pork sausage, German fried potatoes, rolls or toast, hot coffee.

No. 10—50 cents: Apple or orange, fried pork chops, German fried potatoes, rolls, hot cakes, coffee.

No. 11—50 cents: Apple or orange, small steak, German fried potatoes, rolls or toast, hot cakes, coffee.

No. 12—50 cents: Apple or orange, mutton chops (two), German fried potatoes, hot cakes, rolls, coffee.

No. 13—50 cents: Apple or orange, small steak, German fried potatoes, fried or boiled eggs, rolls, coffee.

No. 14—50 cents: Apple, orange or cereal, bacon or ham and eggs, German fried potatoes, rolls, hot cakes, coffee.

Dinner at the Key Route Inn, Oakland, Calif.:

California oyster cocktail
Mock turtle Consomme printaniere
Celery en branche Ripe olives

RIESLING

Baked shad au vin blanc
Sweetbread patties, Toulouse
Peaches with rice a la conde
Maraschino punch

ZINFANDEL

Roast spring chicken stuffed, au cresson
Parselee potatoes Asparagus hollandaise
Roast ribs of prime beef au jus
Green peas Mashed potatoes
Lettuce and tomato salad
Assorted cake Fancy macaroons
Chocolate bouchetts Vanilla custard pie
Prallinee ice cream Burgundy wine jelly
Steamed date pudding, cognac sauce
Assorted fruit
Roquefort or camembert cheese
Toasted Bent's water crackers Cafe noir

Banquet of the Friendly Sons of St. Patrick at the Southern, Columbus, Ohio:

Cotuits
Celery
Green turtle, clear
Olives Salted almonds Radishes
Planked Savannah shad, vert pre
Pommes duchesse
Sweetbreads, pique, with mushrooms
Green peas
Punch creme de menthe
Fried spring chicken, a l'Irlandaise
Baked potato, emerald
Dry martini
Asparagus vinaigrette
Oloroso
Glace a la Cockran Petits fours
Haut sauterne
Roquefort Toasted biscuit
Moet et Chandon
White Seal
Demi tasse
White Rock
Cigars

St. Patrick's day menu at the Thomson, Kane, Pa.:

Irish introduction
Gaelic gruel Tipperary starchlets
Kilkenny shots Kerry sticks Shilahlahs
Shannon lengths Dublin paste
Irish blarney with emeralds
O'Reilly's delight
Banshees on a raft
Colleen bawn's favorite
Killarney sparkle
Rafferty's standard
County Clare turkey, St. Patrick's style
Hibernian salad
Boiled murphys Mashed spuds
Irish moss Stirabout
Fairy wands
Donegal sprite
Erin sweets Corkoniau mix Galway mush
Refrigerated blarney Muldoon
Blarney stones Celtic morsel
Emerald aftermath

Breakfast card Denver & Rio Grande dining car:

Imperial skinless figs 25 Orange marmalade 20
Assorted fruit 20 Grape juice 20
Stewed prunes 20
Toasted corn flakes with cream 20
Oatmeal with cream 20 Grape nuts with cream 20
Cream of wheat with cream 20
Codfish cakes with bacon 40
Broiled or boiled salt mackerel 50
Sirloin steak [for one] 80; with bacon 90;
with mushrooms or French peas 1.00
Extra sirloin steak [for two] 1 50; with bacon 1.75; with mushrooms or French peas 1.80
Mutton chops 60; with bacon 70;
with French peas 85
Broiled or fried ham 40 Broiled or fried bacon 40
Ham and eggs 50 Bacon and eggs 50
Rasher of bacon with meat or fish order 15
Boiled, fried or scrambled eggs 25
Poached eggs on toast 45
Plain omelette 30; with ham, cheese or jelly 45
Shirred eggs 30 Spanish or mushroom omelette 45
Potatoes, baked or French fried 10; hashed browned, or lyonnaise 15; au gratin 25
Rolls 10 Vienna bread 10 Corn muffins 10
Dry or buttered toast 10 Cream toast 25
Milk toast 20
Wheat cakes with maple syrup 20
Coffee, per cup 10; pot for one 15; pot for two 25
Tea, English breakfast, green, oolong, per pot 15
Cocoa with whipped cream 15
Horlick's malted milk 15 Milk per glass 10
Cream per glass 20
Service Outside of Dining Car 25c Extra

SPECIAL

Grape fruit			15-25
Sliced oranges			15-25
Strawberries with cream			25
Stewed prunes	20	Boiled rice	20
Oatmeal—cream	20	Skinless figs	25
Fried mountain trout, bacon			60
Broiled salt mackerel maitre d'hotel			50
Grilled mutton chops on toast			60
Broiled or fried spring chicken			60
Fried sweetbreads with mushrooms			50
Calf's liver and bacon			45
Minced ham scrambled with eggs			45
Roast beef hash, Southern style			45
Jelly omelette			45
French toast, maple syrup			25

The a la carte luncheon card of the Alamo, Colorado Springs, has printed at the foot a menu (changed daily) of which this is a sample.

Special 40 cent lunch served to-day.
Saxony soup
German pot roast with noodles
Steamed potatoes Bean salad
Pie or sherbet Coffee or buttermilk

Luncheon card of a Denver & Rio Grande dining car:

Caviar 35 Ripe olives 20 Melon mangoes 15
Cold ham 40 Cold ox tongue 40
Luncheon salmon 40 Sardines 35
Boston baked beans, hot or cold
with brown bread 25
Imported frankfurters with potato salad 40
Chicken salad 50 Potato salad 25
Potatoes—mashed 10; boiled 10; hashed browned, or lyonnaise 15; au gratin 25
Green peas 20 French peas 25
Asparagus on toast 35
Vienna 10 Boston brown 10 Graham 10
Dry or buttered toast 10
Milk toast 20 Cream toast 25
Neapolitan ice cream 15 Assorted cake 10
Imperial skinless figs 25
Orange marmalade 20 Fruits, in season 20
Sliced Hawaiian pineapple 20
Assorted preserves 20 Strained honey 15
Roquefort cheese with toasted crackers 25
Coffee, per cup 10; pot for one 15; pot for two 25
Tea, English breakfast, green or oolong, per pot 15
Cocoa with whipped cream 15
Milk per glass 10 Cream per glass 20
Steaks if desired
Service Outside of Dining Car 25c Extra

SPECIAL

Spring vegetable soup			20
Radishes	15	Cucumbers	25
Baked salmon, parsley sauce			50
Fried shad roe, bacon			60
Broiled squab, currant jelly			60
Boiled ham and cabbage			50
Roast leg of veal, dressing			50
Irish stew, Dublin style			45
Cold imported frankfurters			40
Stringless beans	20	Sugar corn	20
Lettuce and tomato salad, dressing			35
Rhubarb pie			0
Neapolitan ice cream 15		Assorted cakes	10
Roquefort cheese, toasted crackers			25

New Year's eve at the Cadillac, Detroit:

Cape Cods
Celery
Essence of chicken, whipped cream
Olives
Deviled crabs, pompadour
Champagne punch
Grilled jumbo squab au cresson
Asparagus tips, vinaigrette
Nesselrode pudding Assorted cake
Brie cheese Biscuit
Coffee

Exposition *of* Modified American Plan.

At the meeting of the Iowa State Hotel Association in Des Moines last February, F. P. Burkley, owner and proprietor of the Burkley-Imperial Hotel of Iowa City, told of the "Modified American plan" which he had adopted some four years ago, and by which he had eliminated much of the wasteful attributes of the old style American plan hotel of the $2.00 a day class.

Mr. Burkley said he had adopted the modified American plan for the simple purpose of conducting his hotel along business lines; to sell his wares as a merchant sells goods, according to quantity and value, and with the view to making a reasonable profit on all his patrons, rather than to make good profit on some and lose on others.

After listening to Mr. Burkley, the editor went to Iowa City to see how he did things. And the visit was worth while. * * * The main dining room was built to take care of the catering business a college town usually has. The room is 65 by 50 feet, with ceiling 20 feet high, and a dome in the center. The four corners of the room can be partitioned off at will with accordion partitions of walnut wood, making four small dining rooms, each 20 by 13 feet, and still leaving seating capacity for 150 in the main dining room. The total seating capacity is for 350.

* * * In this room only table d'hote meals, banquets, and what may be called the American plan guests, are served. The American plan menu is restricted with the words "choice of" as per sample menu herewith reproduced. The skeleton card is printed as shown in Roman type in the illustration, and the date and dishes are either written in by hand or by typewriter. In the illustration, (which is for Luncheon, fifty cents,) there is choice of one meat and one entree. The portions served are generous—larger than for the average $2.00 a day hotel meal; and while the guest is restricted as to variety, it is made up in quantity. Mr. Burkley says that occasionally he has a patron who complains of lack of variety, but that the card seems to satisfy the majority. "Of course," he said, "the custom of permitting the guest to order everything from the bill, that has been in vogue all these years, is hard to overcome single handed; but if the hotels in general will adopt the limited menu, I believe the $2.00 a day hotel can be run

	LUNCHEON
	February 25
SOUP	Scotch broth
RELISHES	Sweet pickles or olives
MEATS	CHOICE OF ONE MEAT Roast of beef or Roast veal with dressing
ENTREES HOT AND COLD	CHOICE OF ONE ENTREE Fried trout, or Boiled tongue, or Macaroni with tomato
VEGETABLES	Mashed potatoes — Corn
SALAD	Onion salad
DESSERTS AND DRINKS	Chocolate pie Fig pudding Caramel ice cream
	American or Swiss cheese — Cake
	Coffee — Tea — Cocoa

with more profit to the proprietor and satisfaction to the patrons than under the old style American plan way."

Mr. Burkley has a small dining room for people who wish to eat on the European plan, and his bill of fare for this restaurant is a novelty on account of its brevity. We reproduce a typical card. The skeleton has printed on it the standard dishes served all the time, (those in the illustration in Roman type), and the center is ruled off for the dishes of the day or meal; and these dishes are customarily the same as those served in the American plan dining room. The pricing illustrates how inexpensively a guest can live at the Burkley-Imperial on the European plan.

The rooms rent from 75 cents to $1.50.

Mr. Burkley says that previous to his making the change his provision bills averaged about a thousand dollars a month, and under the modified American plan, averaged about $600. "I think I lost some trade at the beginning," he said, "but not enough to offset the gain from waste; and I believe the new plan has brought me some new business that I might not have had otherwise. I would like to see this plan become more general."

A LA CARTE

Tenderloin Steak.....25
Rib Steak.....20
Small Steak.....15

Eggs.....15 and 20
Porter House Steak.....$1.00
Pork Chops.....20

Ham or Bacon.....20
Omelette.....25
Oysters.....25 and 35

Tomatoes.....10
Lettuce.....10
Cold Ham.....15
Sardines.....15
Pie.....05

MENU

Corn meal mush	10
Roast beef	20
Veal cutlet	20
Oyster fritter	15
Beef croquette	15
Potato salad	10
Apple fritter	10
Ice cream	10

Olives.....10
Celery.....10
Dill Pickles.....05
Lobster Salad.....30
Chicken Salad.....25

Dry Cereals.....10
Egg Sandwich.....10
Coffee.....05

Peanut Sandwich.....10
Cake.....05
Cocoa.....05 Tea.....05

Ham Sandwich.....10
Olive Sandwich.....10
Milk.....05

Lumbermen's banquet, St. Anthony, San Antonio:

Canape diplomat

Celery Olives Radishes

Blue points mignonette

Strained gumbo file, Lonisanais en tasse

Medaillon of jumbo white fish, au chablis

Pomme naturel

Breast of broilers en canape, St. Anthony

Pomme rissole

Tomato frappe mayonnaise

Fancy ice cream

Petits fours

Roquefort

Moka

Martini cocktail
Haute Sauterne
Liqueurs
Cigars
Cigarettes

FOR LINCOLN'S BIRTHDAY MENUS.

A unique and pleasing feature of the Lincoln birthday menu cards of the Post Tavern in Battle Creek, Mich., was a card attached to the upper part of the menu bearing a portrait of Abraham Lincoln, and on it inscribed a Lincoln maxim. There were different maxims for different cards, among them the following:

"A man's actions should be open to all the world."

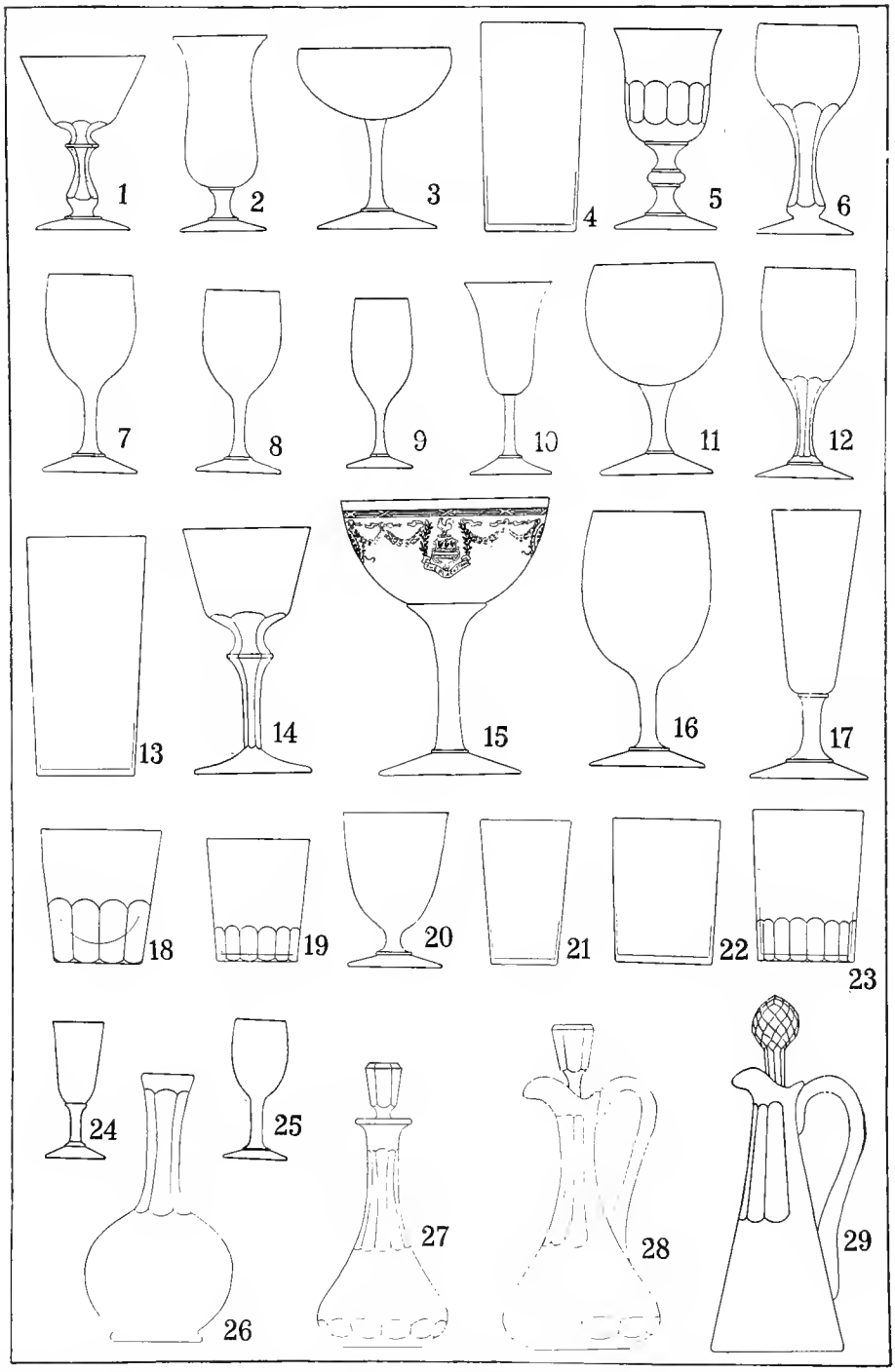
"Stand with anybody who stands right; and part with him when he goes wrong."

"I never was so discouraged but I could find time to laugh."

"I regard a lie as the subterfuge of a coward. A lie is never a necessity; it is an expediency."

"I believe a man's best helper is himself."

"I like the man I can see through. He don't worry me."



THE BLACKSTONE GLASSWARE: **(Illustrating the different shapes.)** 1, Cut stem cocktail; 2, Cafe Parfait; 3, Saucer champagne; 4, Lemonade; 5, Hot whisky; 6, Hollow stem champagne; 7, Claret; red hock; green hock; 8, Wine; 9, Sherry; 10, Creme de menthe; 11, Beer goblet; 12, Ritz champagne; 13 Collins; 14, California cocktail; 15, Tall brandy; 16, Water goblet; 17, Tall champagne; 18, Old fashioned whiskey; 19, Whiskey; 20, Egg glass; 21, Champagne tumbler; 22, Water tumbler; 23, High ball; 24 Pousse cafe; 25, Pony brandy; 26, Bitter bottle; 27, Decanters, ½ pint, pint and 2 pints; 28, Handled decanters, pint and 2 pints; 29, Oil bottle.



ILLUSTRATION OF PIECES TYPICAL OF DINING ROOM AND BED ROOM CHINA SERVICES SUPPLIED THE BLACKSTONE BY ALBERT PICK & CO.: 1, CUT GLASS STEIN JEWELED; 2, BRUSH AND COMB TRAY FOR BED ROOM DRESSER; 3, RESTAURANT PITCHER; 4, HAT-PIN HOLDER FOR BEDROOM DRESSER; 5, GOLD BANQUET SERVICE; 6, CAFE BRULE GOLD AND PINK SERVICE; 7, GOLD AND PINK BANQUET SERVICE. (ON OPPOSITE PAGE THE BLACKSTONE GLASSWARE PATTERNS. COURTESY OF ALBERT PICK & CO.)

The Blackstone Wine List.

This wine list has been reprinted in condensed form. Figures to the left indicate bin numbers. Figures at the end of the line (and following abbreviations) indicate price in dollars and cents.

ABBREVIATIONS: mag., magnum; b., bottle; ½ b., half bottle; spl., split; pit., pitcher; ½ pit., half pitcher; d., drink; p., pony.

VINTAGE CHAMPAGNES

Direct Importations from the English Market.

1. Pol Roger, 1884, extra dry, b. 10.
2. Pommery & Greno, 1892, vin nature, b. 10.
3. Moët & Chandon, 1889, brut imperial, b. 10.
4. Cazanove Vin Monarque, 1889, extra dry, b. 9.
5. Pommery & Greno, 1893, vin nature, b. 8.
6. Pol Roger, 1892, extra dry, b. 8.
7. Montebello Brut, 1893, b. 7.50.
8. Krug, 1893, extra dry, b. 7.
9. Pol. Roger, 1898, cuvée de reserve, b. 7.
10. Clicquot, Veuve, 1899, dry, England, b. 7.
11. Montebello Brut, 1898, b. 6.
12. Moët & Chandon, 1898, coronation cuvée, b. 6.
13. Mumm's, G. H., 1899, selected brut, b. 6.
14. Pommery & Greno, 1900, vin nature, b. 6.
15. Dry Monopole, 1900, b. 5.50.
16. Ayala, 1900, extra dry, b. 5.50.

All Wines, etc., at a discount in case lots. Family trade solicited.

17. Perrier Jouët, 1900, extra dry, b. 5.
18. Bouquet & Fils, 1900, House of Commons cuvée, b. 5, ½ b. 2.75.
19. Pommery & Greno, 1904, vin nature, b. 5, ½ b. 2.50.
20. Clicquot, Veuve, 1904, dry, b. 5.
21. Mumm, G. H., 1904, selected brut, b. 5, ½ b. 2.50.
22. Krug & Co., 1904, private cuvée, b. 5, ½ b. 2.50.
23. Moët & Chandon, 1904, dry imperial, b. 5, ½ b. 2.50.

CHAMPAGNES

30. Clicquot, Veuve, brut, b. 4.50, ½ b. 2.25.
31. Clicquot, Veuve, yellow label, b. 4.25, ½ b. 2.25.
32. Krug & Co., private cuvée, b. 4.25, ½ b. 2.25, spl. 1.25.
33. Moët & Chandon, imperial crown brut, mag. 9.50, b. 5, ½ b. 2.50.
34. Moët & Chandon, white seal, b. 4.25, ½ b. 2.25.
35. Montebello, brut, b. 4.50, ½ b. 2.25.
36. Mumm, G. H., selected brut, b. 5, ½ b. 2.50.
37. Mumm, G. H., cordon rouge, b. 5, ½ b. 2.50.
38. Mumm, G. H., extra dry, mag. 8.50, b. 4.25, ½ b. 2.25, spl. 1.25.
39. Piper Heidsieck, brut, b. 4.50, ½ b. 2.25.
40. Pol Roger, brut, special, b. 4.50, ½ b. 2.25.
41. Pommery & Greno, brut, b. 4.50, ½ b. 2.25.
42. Pommery & Greno, sec., b. 4.25, ½ b. 2.25.
43. Roederer, Louis, brut, b. 4.50, ½ b. 2.25.
44. Roederer, Louis, carte blanche, b. 4.50, ½ b. 2.25.
45. Ruinart, brut, b. 4.50, ½ b. 2.25.

BORDEAUX—RED

*Wines marked * are authentic Chateau Bottling. Wines marked D will be decanted unless otherwise ordered.*

60. D* Chateau Latour, 1875, grand vin, b. 12.
61. D* Chateau Mouton, Rothschild, 1870, b. 8.
62. D* Chateau Mouton, Rothschild, grand vin 1877, b. 8.
63. D* Chateau Leoville, 1874, b. 7.
64. D* Chateau Latour, 1874, b. 6.50.
65. D* Chateau Lafite, 1887, b. 5.
66. D* Chateau Latour, 1893, b. 4.
67. D* Chateau La Mission, haut brion, 1893, b. 4.
68. D* Chateau La Rose Sarget, 1899, b. 3.
69. D* Chateau D'Issau, 1899, b. 3, ½ b. 1.50.
70. Chateau Beychevelle, 1893, b. 2.50, ½ b. 1.35.
71. Chateau Pontet Canet, 1899, b. 2.50, ½ b. 1.35.
72. Chateau Lamarque, 1899, b. 2.
73. Crû Moulin du Cadet, 1904, b. 2, ½ b. 1.
74. St. Estephe, 1899, b. 1.75, ½ b. .90.
75. St. Julien, 1904 (Blackstone cellars), b. 1.50, ½ b. .75.
76. Medoc, 1904 (Blackstone cellars), b. 1, ½ b. .50.

BORDEAUX—WHITE

80*. Chateau Yquem, 1884, grand vin, Etampe, b. 6.
81*. Chateau Yquem, 1893, Marquis de Lur Saluce, b. 6.
82*. Chateau Yquem, 1887, grand vin, b. 4.
83*. Chateau Yquem, 1899, b. 4, ½ b. 2.
84*. Chateau Suduirant, 1884, b. 3.50.
85*. Chateau Latour Blanche, 1893, b. 3.
86*. Haut Sauternes, 1893, b. 2.75, ½ b. 1 40.
87*. Chateau Suduirant, 1904, b. 2.50, ½ b. 1.25.
88. Haut Sauternes, 1899, b. 1.75.
89. Haut Barsac, 1899, b. 1.75.
90. Barsac, 1904, b. 1.75, ½ b. .90.
91. Graves, 1899, b. 1.50, ½ b. .80.
92. Chateau Cerons, 1904 (Blackstone cellars), b. 1.50, ½ b. .80.
93. Sauternes Superieure, 1904 (Blackstone cellars), b. 1.25, ½ b. .65.
94. Sauternes, 1904 (Blackstone cellars), b. 1, ½ b. .50.

BURGUNDIES—RED

100. D Clos de Vougeot, 1889, b. 5.
101. D Beaune-Grèves, 1894, Enfant Jésus, b. 4, ½ b. 2.
102. D Chambertin, 1893, grand vin, b. 4.
103. D La Tâche Romanée, 1893, b. 3.50.
104. Chateau du Clos de Vougeot, grand vin 1906, b. 3.50.
105. Chambolle Musigny, 1906, b. 3, ½ b. 1.50.
106. Gevrais Chambertin, 1906, Casetier St. Jacques, b. 2.50, ½ b. 1.30.
107. Pommard, b. 2, ½ b. 1.
108. Macon, b. 1.50, ½ b. .75.
109. Chambertin, sparkling, b. 4, ½ b. 2.
110. Pommard, sparkling, b. 4, ½ b. 2.

BERGUNDIES—WHITE

111. Chablis Moutonné, 1893, b. 3, ½ b. 1.50.
112. Montrachet, 1906, b. 3.
113. Chablis, b. 2, ½ b. 1.
114. Montrachet, sparkling, b. 4, ½ b. 2.
115. Chablis, sparkling, b. 4.

Burgundies Nos. 104-105-106 are especially recommended. These wines are unexcelled for finesse, flavour and bouquet, purchased from the grower and directly imported by "The Blackstone."

RHINE WINES

120. Johannisberger, cabinet imperial, 1893, b. 12.
121. Marcobrunner Cabinet, 1868, b. 10.
122. Steinberger Cabinet, Kaiser wein, auslese, 1893, b. 10.
123. Johannisberger Schloss, auslese, 1893, Prince Metternich's Cabinet, b. 10.
124. Steinberger Cabinet, auslese, 1893, b. 10.
125. Rüdesheimer Zollbaus Beeren, auslese, 1886, Prince Bismarck wein, b. 8.
126. Steinberger Cabinet, 1884, original bottling royal domain, b. 8.
127. Rüdesheimer Rottland, 1893, b. 6.
128. Liebfraumilch, 1893, auslese, b. 5.
129. Marcobrunner, 1893, ausbruch, b. 5.
130. Rauenthaler Rothenberg, 1893, auslese, b. 5.
131. Bismarck, 1904, b. 4, ½ b. 2.
132. Marcobrunner, 1900, auslese, b. 4, ½ b. 2.
133. Förster Jesuitengarten, 1900, b. 4.
134. Liebfraumilch, 1900, b. 3, ½ b. 1.50.
135. Hochheimer, 1900, b. 2, ½ b. 1.
136. Rüdesheimer Engerweg, 1904, b. 2, ½ b. 1.
137. Niersteiner Kranzberg, 1904, b. 2, ½ b. 1.
138. Laubenheimer, 1904, b. 1.50, ½ b. .75.
139. Bodenheimer, 1904 (Blackstone cellars), b. 1, ½ b. .50.
140. Steinwein Boxbeutel, 1893, b. 3.
145. Cabinet, extra dry, sparkling, b. 3.50.

MOSELLE WINES

150. Zeltinger Schlossberg, 1900, feinste, auslese, b. 5.
151. Dom Avelsbacher, 1904, auslese, b. 5.
152. Berncasteler Doctor, 1904, pink seal, b. 4.
153. Scharzhofberger Imperial, 1893, b. 4.
154. Brauneberger, Hasenlaufer, 1904, b. 3.
155. Bocksteiner, 1906, b. 2.50, ½ b. 1.25.
156. Erdener Treppchen, 1900, b. 2.25.
157. Piesporter Auslese, 1904, b. 2, ½ b. 1.
158. Brauneberger, 1904, b. 1.50, ½ b. .80.
159. Zeltinger Superieure, 1904, b. 1.50, ½ b. .80.
160. Caseler, 1904 (Blackstone cellars), b. 1, ½ b. .50.
165. Cabinet, sparkling, b. 4, ½ b. 2.
166. Gold Cap, extra dry, sparkling, b. 3.50.
167. Moselle Muscatel, sparkling, b. 3.50, ½ b. 1.75.

MADEIRAS

170. Crown Royal Solera, 1792, oldest wine in Madeira, b. 10.
171. Grand Old Solera, 1830, extra choice, b. 8.
172. Solera, 1851, big generous wine, b. 5.
173. Old Bual, 1835, very fine rich wine, b. 4.
174. Sercial Special, choice and dry, b. 3.50.
175. Leacocks Special, rich and full bodied, b. 2.

PORTS

180. Red Seal, 1834, rich full body, b. 8.
181. Old Crusted, 1873, rather dry, b. 8.
182. Old Crusted, 1881, light & medium dry, b. 7.
183. Old Tawney, 1847, fine big wine, b. 6.50.
184. Oporto, 1827, most choice royal, b. 5.
185. Special White, rich and fruity, b. 4.
186. Special Red, extraordinary, b. 3.50.
187. London Dock, rich and old, b. 2.

SHERRIES

190. Pale Golden, beautiful flavor, from Marlborough House cellar, b. 10.
191. Pale Golden, bottled in 1880, from cellars of St. James Palace, b. 10.
192. Solera Oloroso, pale and dry, from Solera of 1802, b. 6.
193. Palma, 1878, medium dry, b. 5.
194. Solera Oloroso, 1860, rich and fruity, b. 4.
195. Old East India, rich and fruity, b. 3.
196. Amontillado, old and dry, b. 3.
197. Sack, dry and delicate, b. 3.
198. Topaz Special, soft and pale, b. 2.
199. Vino de Pasto, light and medium dry, b. 2.

COGNAC

200. Barton & Guestier, Vierge 1827, b. 15, d. 1, p. .75.
201. Cusenier & Co., 1820, grande fine champagne, b. 12, d. .75, p. .50.
202. Jobit & Co., 1848, fine champagne, b. 7.50, d. .50, p. .35.
203. Otard Dupuy, 1880, b. 6, d. .50, p. .35.
204. Waldorf ***, very old, b. 3, d. .35, p. .20.
205. Martell & Co., ***, b. 3, d. .35, p. .20.
206. Fine champagne, 1890 (Blackstone importation), b. 3, d. .30, p. .20.

FRUIT BRANDIES

207. Apple, b. 2, d. .15.
208. Peach, b. 2, d. .15.

RUMS

210. Jamaica, red heart, b. 2.
211. St. Croix, b. 2.

SYRUPS

215. Grenadine, b. 1.50.
216. Groseilles, b. 1.50.
217. Raspberry, b. 1.50.

GINS

220. Booth & Co., old Tom, b. 1.75.
221. Booth & Co., high and dry, b. 1.75.
222. Gordon & Co., old Tom, b. 1.75.
223. Gordon & Co., dry, b. 1.75.
224. Tanqueray, dry, b. 1.75.
225. Nicholson, dry, b. 1.75.
226. Plymouth, b. 1.75.
227. Vicker's, dry, b. 1.75.

228. Waldorf Astoria, dry, b. 1.50.
229. Sloe Gin, b. 2.50.
230. De Kuyper, Holland, b. 2.50.

BOURBON WHISKIES

240. Edgeland, 1889, private stock, b. 3.50, d. .35.
241. Edgeland, 1898, private stock, b. 3, d. .30.
242. Edgeland, 1897, private stock, b. 2.50, d. .25.
243. Edgeland, 1900, private stock, b. 2, d. .20.
244. Edgeland, 1902, private stock, b. 1.75, d. .15.

RYE WHISKIES

245. Edgeland, 1902, private stock, Maryland, b. 2, d. .20.
246. Edgeland, 1902, private stock, Pennsylvania, b. 2, d. .20.

We beg to call the attention of our patrons to the above Whiskies, which we offer under our private brand of Edgeland Bourbon and Edgeland Rye.

These Whiskies are of the very highest type and quality, especially selected for, and bottled by "The Blackstone."

BOURBON WHISKIES BOTTLED IN BOND

247. Old Crow, b. 2, d. .15.
248. Waterfill & Frazier, b. 2, d. .15.
249. Hermitage, b. 2, d. .15.
250. National Club, b. 2, d. .15.
251. Old Taylor, b. 2, d. .15.
252. Old Jim Gore, b. 2, d. .15.
253. Old Judge, b. 2, d. .15.

MISCELLANEOUS WHISKIES

255. National Club, red label bourbon, b. 2.50, d. .25.
256. C. & G. Old Reserve bourbon, b. 2, d. .20.
257. Highspire, rye, b. 2, d. .20.
258. C. & G. Old Reserve, rye, b. 2, d. .20.
259. Old Fitzgerald, rye, b. 2, d. .20.

SCOTCH WHISKIES

270. Dawson's Old Curio, b. 3, d. .25.
271. King William, V. O. P., b. 3, d. .25.
272. Haig & Haig, pinch bottle, b. 3.50, d. .30.
273. McCallum's Perfection, b. 3, d. .25.
274. Walker's Old Highland liqueur, b. 3, d. .25.
275. Dewar's extra special liqueur, b. 3, d. .25.
276. Walker's Kilmarnock, b. 2, d. .20.
277. Usher's Special Reserve, b. 2, d. .20.
278. Dawson's Perfection Special, b. 2, d. .20.
279. Black and White, b. 2, d. .15.
280. Wm. Williams & Sons V. V. O., b. 2, d. .15.
281. King George, gold label, b. 2.50, d. .20.
282. Queen Anne, b. 2.50, d. .20.
283. Blackstone Special, old vatted, b. 2, d. .15.

IRISH WHISKIES

285. John Jameson & Son, ***, b. 2, d. .20.
286. Old Busbmill, b. 2, d. .20.
287. Comber, 10 years old, b. 2, d. .20.

CANADIAN WHISKEY

288. Hiram Walker & Sons, b. 2, d. .20.

TONICS AND APPETIZERS

290. Dubonnet, b. 2, d. .20.
291. Vin Mariani, b. 2, d. .20.
292. Vermouth (Italian), b. 1.50, d. .15.
293. Vermouth (French), b. 1.50, d. .15.

BITTERS

300. Boonekamp, b. 2.25.
301. Amer Picon, b. 2.
302. Fernet Branca, b. 2.
303. Orange, b. 2.
304. Pepsin, b. 2.
305. Peychaud, b. 1.50.
306. Calisaya, b. 1.50.
307. Hostetter's, b. 1.50.
308. Celery, b. 1.
309. Angostura, b. 1.

LIQUEURS

310. Absinthe, green and white, b. 3, p. .25.
311. Apricotine, b. 3, p. .25.
312. Apricot Brandy, Hungarian, b. 4, p. .30.
313. Anisette, b. 3, p. .25.
314. Benedictine, b. 4, p. .25.
315. Chartreux, green, b. 4, p. 25.
316. Chartreux, yellow, b. 4, p. .25.
317. Cherry Cordial, Swedish, b. 3, p. 25.
318. Crême de Cacao, b. 3, p. .25.
319. Crême de Cassis, b. 3, p. .25.
320. Crême de Menthe, green, b. 2.50, p. .25.
321. Crême de Menthe, white, b. 2.50, p. .25.
322. Crême de Menthe, ruby, b. 3, p. .25.
323. Crême de Mandarine, b. 2.50, p. .25.
324. Crême de Mandarinette, b. 4, p. .30.
325. Crême de Noyeau, b. 2.50, p. .25.
326. Crême de Mocca, b. 2.50, p. .25.
327. Crême de Thé, b. 2.50, p. .25.
328. Crême de Rose, b. 3, p. .25.
329. Crême de Violets, b. 2.50, p. .25.
330. Curacao, brown, b. 3, p. .25.
331. Curacao, white, b. 3, p. .25.
332. Curacao, fine champagne, b. 4, p. .30.
333. Eau de Vie de Dantzig, b. 3, p. .25.
334. Eau de Vie de Marc, b. 3, p. .25.
335. Grand Marnier, large bottle, b. 4.50 p. .25.
336. Kümmel Gilka, b. 3, p. .25.
337. Kümmel Allash, b. 3, p. .25.
338. Kirschwasser, b. 3.50, p. .25.
339. Maraschino, Holland, b. 3, p. .25.
340. Maraschino, French, b. 3, p. .25.
341. Parfait d'Amour, b. 3, p. .25.
342. Strawberry Liqueur, b. 3.50, p. .25.
343. Blackberry Cordial, b. 2, p. .15.

IMPORTED ALES AND STOUTS

350. Bass Ale, dog's head, ½ b. .30, spl. .20.
351. Bass Ale, white label, ½ b. .30, spl. .20.
352. McEwan's Scotch Ale, ½ b. .30.
353. Guiness Stout, dog's head, ½ b. .30, spl. .20.

BEERS ON DRAUGHT

355. Pilsener, imported, pit. .75, ½ pit. .40.
356. Muenchener, imported, pit. .75, ½ pit. .40.
357. Michelob, Anheuser-Busch, pit. 60, ½ pit. .30.

IMPORTED BEERS—BOTTLED

360. Würzburger, b. .30.
361. Pilsener, b. .30.
362. Muenchener, b. .30.

DOMESTIC BEERS—BOTTLED

370. Budweiser, b. .20.
371. Blatz Private Stock, b. .20.
372. Edelweiss, b. .20.
373. Falstaff, b. .20.
374. Hofbrau, b. .20.
375. Lemp's Extra Pale, b. .20.
376. Old Style Lager, b. .20.
377. Pabst Blue Ribbon, b. .20.
378. Schlitz Pale, b. .20.
379. Malt Marrow, b. .20.

CIDER

380. Golden Russet, b. .50, ½ b. .25.

MANUFACTURED BEVERAGES—IMPORTED

385. Ginger Ale, C. & C., ½ b. .25, spl. .15.
386. Club Soda, C. & C., ½ b .25, spl. .15.
387. Sarsaparilla, Schwepp's, ½ b. .25.

MANUFACTURED BEVERAGES—DOMESTIC

390. Ginger Ale, Delatour, ½ b. .15.
391. Sarsaparilla, Delatour, ½ b. .15.
392. Club Soda, Delatour, ½ b. .15.
393. Lemon Soda, Delatour, ½ b. .15.

MINERAL WATERS—IMPORTED

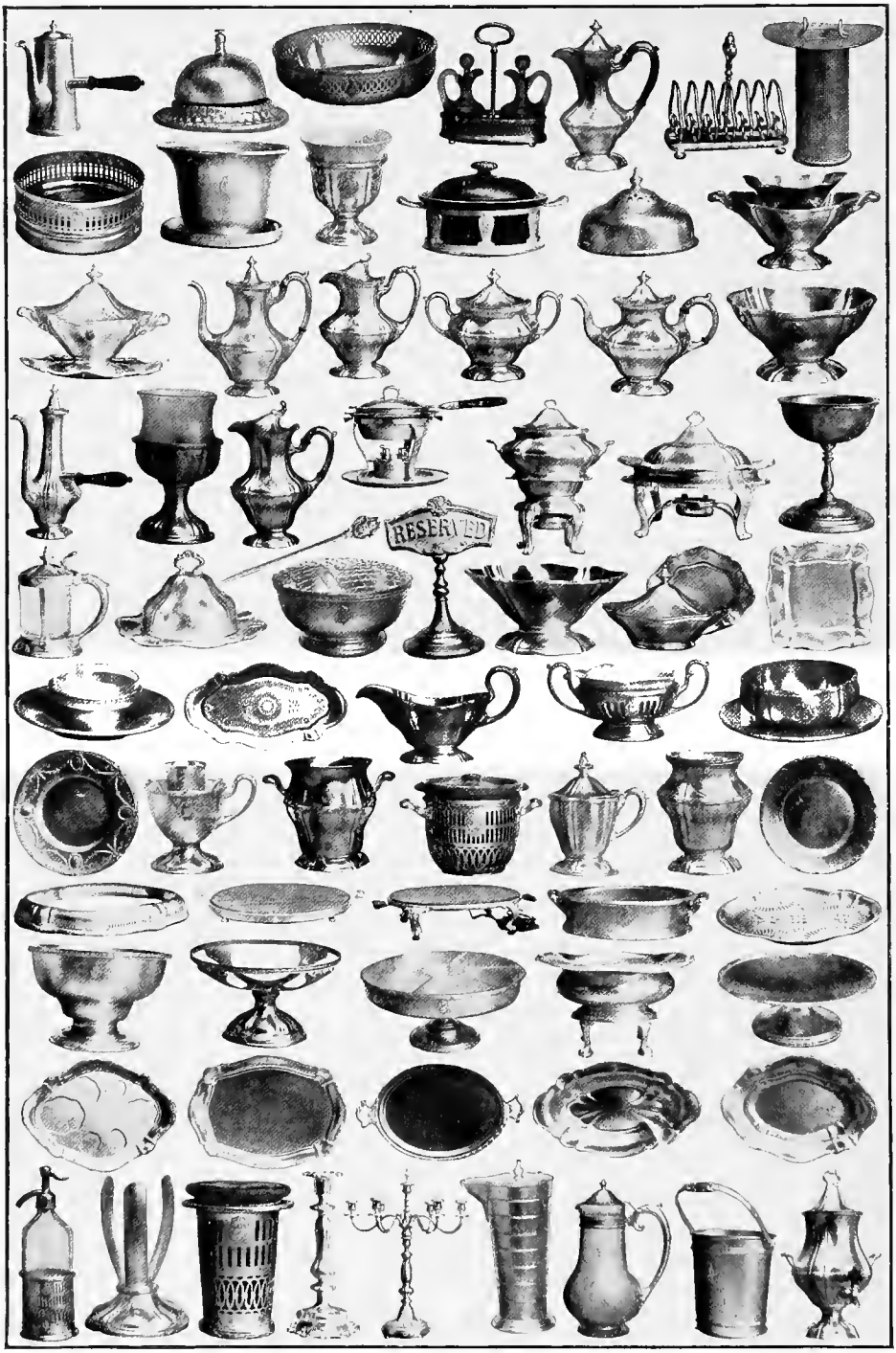
400. Apollinaris, b. .40, ½ b. .25, spl. .15
401. Apollinaris, in jugs, b. .40, ½ b. .25.
402. Vichy Celestins, b. .50, ½ b. .25.
403. German Selzer, ober selters, b. .40, ½ b. .25.
404. Rhens, ½ b. .25.
405. Perrier, ½ b. .25, spl. .15.

MINERAL WATERS—DOMESTIC

410. Londonderry Lithia, ½ b. .25, spl. .15.
411. White Rock, b. .40, ½ b. .25, spl. .15.
412. Bokert, table tonic water, b. .40, ½ b. .25.
414. Poland, still, ½ gallon .60, b. .40.
415. Buffalo Litbia, ½ gallon .60.

APERIENT WATERS

420. Apenta, still, b. .50.
421. Apenta, sparkling, spl. .15.
422. Congress, ½ b. .25.
423. Hathorn, ½ b. .25.
424. Hunyadi Janos, b. .50.
425. Pluto, concentrated, spl. .15.
426. Red Raven, spl. .15.



PATTERNS IN SILVER ESPECIALLY DESIGNED FOR THE BLACKSTONE, CHICAGO, BY THE GORHAM CO.



BURLEY & CO'S. G D. A. FRENCH CHINA OF SPECIAL DESIGN FOR THE BLACKSTONE GENERAL SERVICE.

THE BLACKSTONE
CHICAGO

Ready Dishes

SERVED FROM 12 UNTIL 2 O'CLOCK

Eggs, Petit Duc 50
Braised Short Ribs of Beef, Flamande 1.00 60
Chicken Hash with Green Peppers, Garnished, en Bordure 1.25 65
Roast Beef 90 50 Spring Lamb 1.00 60
Roast Chicken 1.50 80
Assorted French Pastry, 10c. each Strawberry Vacherin 50
Berlin Fritters 30 Cherry Pie 25 Lemon Custard Pie 15 Apple Pie 15
Cherries 50 30 Strawberries 60 35 Watermelon 50
Apricots 60 35 English Hot-house Peaches 1.50 each
Belgian Nectarines, each 1.25 Hot-house Plums, each 20 Kings of Siam 30
California Gem Melons 60c. each Jamaica Mangoes 75
Cuban Mamae Apple 50 30 Blueberries 60 35 Red Raspberries 60 35
Hot House Grapes 2.00 Malaga Grapes 75 40

Saturday, June 4, 1910



BURLEY & CO'S GERMAN CHINA (WHITE & BLUE) FOR THE BLACKSTONE CLUB AND GRILL ROOM. IN THE TOP CENTER OF THIS ILLUSTRATION IS SHOWN PLATE, CUP & SAUCER OFTHE DAINTY TEA SERVICE.



Breakfast

FRUITS

Apricots 60 35 English Hot-house Peaches, each 1.50 Cherrymoyas 1.00
Bananas, whole or sliced 25 Baked Apples 40 25 Grape Fruit 50 30
Orange Juice 25 Grape Fruit Juice 35 Oranges, each 15
Sliced Orange 20 Malaga Grapes 75 40 Watermelon 50 Cherries 50 30
Winter Bartlett Pears, each 20 Apples, each 15 Stewed Rhubarb 30
Kings of Siam 30 Sliced Pineapple 30 Strawberries 60 35 Blueberries 60 35 Stewed Prunes 25
Hot house Grapes 2 00 Cuban Melon 1.25 70 Cuban Mamae Apples 50 30
California Gem Cantaloupes, each 75 Blackberries 60 35 Jamaica Mangoes, each 75

PRESERVES

Cherry, Pineapple, Pear, Peach, Green-gage, Apricot, Strawberry 30 Guava Jelly 30
Red Currant Jelly 30 Bar-le-Duc Jelly 40 Apricot Jelly 30 Honey 30 Figs in Syrup 30
Orange Marmalade 30 Brandied Cherries 50 Brandy Peaches 50

BREAD AND CAKES

Assorted Rolls 15 Brioches "Paris" 15 Waffles 30 Croissants 15 Graham Bread 15
Boston Brown Bread 15 Rice Cakes 25 Buckwheat Cakes 25
Corn Muffins 15 Toast 15 Milk Toast 25 Cream Toast 40

CEREALS

Oatmeal, Hominy, Wheaton Grits, Cream of Wheat, Pettijohn,
Toasted Corn Flakes, Shredded Wheat, Grape-Nuts
ALL CEREALS WITH CREAM 40 25

EGGS AND OMELETTES

Boiled 25 Shirred 30 Fried 30 Fried with Bacon or Ham 45 Plain Scrambled 35
Scrambled—Country Style 40 with Truffles 75 with Mushrooms 60 with Smoked Beef 50
Eggs au Beurre Noir 40 Poached on Toast 35
Omelette—Plain 35, with Fine Herbs 35, with Tomatoes 50, Bercy 60, Spanish 60

FISH AND SHELL FISH

Broiled Spanish Mackerel, Colbert 90 50 Broiled Salt Mackerel, Drawn Butter 80 45
Whitefish 90 50 Broiled Black Bass 90 50 Salt Codfish, Stewed with Cream 75 50
Kippered Herring 40 Salmon Steak, Broiled, Maitre d'Hotel 90 50 Codfish Cakes 50
Striped Bass, Broiled or Saute 90 50 Smoked Salmon, Broiled or Steamed 90 50
Yarmouth Bloaters 45 Brook Trout, Broiled or Saute 1.00 60 Filet of English Sole 1 00 60
Shad and Roe, Broiled and Saute 90 50 Shad Roe, Broiled or Saute 90 50

STEAKS AND CHOPS

Small Steak 75 Sirloin Steak 1.25 Extra Sirloin 2.50 Tenderloin Steak a la Bearnaise 1.75
Porter House Steak 2.25 Broiled Tenderloin Steak 1.25 Broiled Tenderloin Steak, Bercy 1 50
Lamb Chops 75 50 Mutton Chops 75 40 English Mutton Chop 75 Broiled Veal Chop 90 50
Pork Chops 60 35 Calf's Liver with Bacon 75 40 Broiled Lamb Kidneys 75 40
Canadian Mutton Chop 60 Spring Lamb Chops (2) 90

POULTRY

Broiled Squab Chicken on Toast 1.00 Broiled Royal Squab with Cress 1.25
Broiled Chicken 1.50 80

MISCELLANEOUS

Sweetbreads on Toast 1.25 65 Lamb Hash 90 50 Corned Beef Hash with Poached Eggs 90 50
Corned Beef Hash 75 40 Chicken Hash with Cream 1.00 60 Broiled Ham 75 40
Roast Beef Hash with Green Peppers 1.00 60 Chipped Smoked Beef with Cream 90 50
Calf's Brains au Beurre Noir 70 40 Broiled Pig's Feet 80 45 Broiled Bacon 40
Broiled Sausages 80 45 Honeycomb Tripe, Broiled 80 45

POTATOES

Mashed 25 Baked 20 Boiled 20 French Fried 25 Sautees 25 Lyonnaise 25 Saratoga 25
Hashed Brown 25 Hashed in Cream 25 Julienne 25 Fried Sweet Potatoes 30

TEA, COFFEE, ETC.

Coffee: Blackstone Special, Mandheling, Java and Arabian Mocha 35 25 Turkish 25 Demi Tasse 15
Cocoa, Broma or Chocolate with Cream 35
Tea: Blackstone Special, English Breakfast, Oolong, Ceylon, Young-Hyson, Japan, Orange Pekoe 35 25
Arcady Farm Certified Milk, bottle 15 Bulgarian Sour Milk, bottle 15
Hawthorne Farm Buttermilk 15 Horlick's Malted Milk 20

An extra charge of ten cents on all items of fifty cents or over, and five cents on all items under fifty cents will be made when served in private room.

Dinner

THE BLACKSTONE
CHICAGO

Little Neck Clams 30 — Clam Cocktail 35

Relishes — Celery 50 30 Tomato, Néva 75 Beluga Caviar 1.75 90 Queen Olives 25
California Olives 20 Assorted Relishes, Bellevue 50 Grape Fruit, Suprême 75
Small Fresh Mushroom Patties in Cream 1.00 60

Soups

Chicken Consommé 60 35 — **Chicken Gumbo 75 40**
Consommé Bariàtinsky 60 35 — **Bisque of Lobster, Cardinal 75 40**
Cream of Rice à la Reine 75 40 — **Menestra au Parmesan 60 35**
Purée of Lentils, Frankfurt Style 60 35

Fish

Boiled Halibut, Anchovy Sauce 1.00 60 — **Braised Salmon, Chambord 1.25 65**
Brook Trout à la Meunière 1.00 60 — **Fried Cisco, Sauce Ravigotte 85 45**
Broiled Escallops of Pompano à la Béarnaise 1.00 60 — **Scallops à la Poulette 1.00 60**
Whitefish au Vin Blanc 90 50 — **Stuffed Deviled Lobster 1.25 65**
Terrapin, Maryland or Baltimore 3.50 1.75

Entrees

Mignons of Filet of Beef, Moderne 1.50 80 — **Braised Loin of Veal, Salvandy 90 50**
Boned Spring Chicken en Cocotte à la Bonne Femme 1.50
Blanquettes of Lamb with Curried Rice 1.00 60 — **Mousseline of Chicken, Duchesse 1.25**
Sweetbreads with Sorrel 1.50 80 — **Braised Virginia Ham in Essence, St. Germain 1.25 65**
Fresh Mushrooms under Cover 1.50 80 — **Broiled 1.25 65**

Roasts — Roast Chicken 1.50 80 Broiling Duckling 2.50 1.25 Squab Guinea Chicken 1.50
Royal Squab 1.25 Roast Beef 90 50 Spring Lamb 1.00 60

Salads — Alma 1.00 60 Lettuce and Tomato 60 35; Blackstone 1.00 60 Lettuce 50 30
Vegetable 75 40 Lobster 1.25 65 Chicken 1.25 65 Crab 1.25 65 Romaine 60 35

Vegetables — **Green Corn 50 30** New Asparagus 75 40 Spinach 50 30 New Peas 75 40
New Carrots 50 30 Mashed Turnips 40 25 Squash 50 30 Parsnips 50 30
New String Beans 60 35 Cauliflower 60 35 Stuffed Tomatoes or Peppers 60 35
Artichoke 50 New Beets 50 30 Egg Plant 50 30 New Wax Beans 50 30
POTATOES: Boiled 20 Baked 20 Mashed 25 Sautées 25 Fried 25 Soufflées 40

Cold — Pâté of Goose Livers 1.50 80 Tongue 75 40 Boned Capon with Jelly 1.50 80
Chicken and Ham Pie 1.00 60 Beef à la Mode 75 40 Roast Beef 90 50
Spring Lamb 1.00 60 Virginia Ham 1.00 60 Assorted Meat 1.25 75

Entremets

Apple Dumpling, Hard and Rhum Sauce 40 — **White Wine Jelly 50**
Cherry Pie 25 — **Berlin Fritters 30** — **Apple Pie 15**

Sherbets — Any Cordial Flavor 35 — Any Fruit Flavor 25

Ice Cream — Vanilla 25 Chocolate 25 Coffee 25 Pistachio 25 Fresh Strawberry 30
Raspberry 25 Nesselrode 35 Tutti Frutti 35 Biscuit Glacé 35, Tortoni 35
Neapolitan 30 Coupe St. Jacques 50 Café Parfait 30 **Peach Melba 60**
Pudding Fleurette 50 — Assorted Cakes 25

Fruits — Hot-house Plums, each 20 Strawberries 60 35 Oranges 15 Kings of Siam 30
Grape Fruit 50 30 Hot-house Grapes 2.00 Winter Bartlett Pears 20
English Hot-house Peaches 1.50 each Stewed Rhubarb 30
Apricots 60 35 Cherries 50 30 Watermelon 50 Cuban Mamae Apple 50 30
California Gem Melons 60 each Jamaica Mangoes 75 Blueberries 60 35
Malaga Grapes 75 40 Red Raspberries 60 35 Belgian Nectarines, each 1.25

Cheese — Herkimer County 25 Stilton 30 Roquefort 30 Camembert 30 Brie 30 Gorgonzola 30

Coffee — Blackstone Special, Mandheling, Java and Arabian Mocha 35 25
Turkish Coffee 25 Demi Tasse 15 Cocoa, Broma or Chocolate 35

Tea — Blackstone Special, English Breakfast, Oolong, Ceylon, Young Hyson,
Japan, Orange Pekoe 35 25

Etc. — Arcady Farm Certified Milk, bottle 15 Hawthorne Farm Buttermilk 15
Horlick's Malted Milk 20 Bulgarian Sour Milk, bottle 15

HALF PORTIONS SERVED TO ONE PERSON ONLY

An additional charge of ten cents on all items of fifty cents or over and five cents on all items under fifty cents will be made when served in private rooms

SATURDAY, JUNE 4, 1910

The Richelieu Catering Company's Catalog.

A Book That Reflects the Acme of Epicurean Selection.

Copyright 1908 by Richard Ostenrieder.

(Reproduced from The Hotel Monthly of April, 1908.)



By permission of Mr. Richard Ostenrieder, general manager of the Richelieu Catering Co. and the Hofbrau and Edelweiss Restaurants of Chicago, we print in this issue, in a condensed form, the Richelieu Catering Company Catalog, Copyrighted.

This catalog, in the original occupying 64 pages of a handsomely bound book, is the most complete of its kind we have seen; and is complimented also for the Epicurean selection, which in every department reflects catering knowledge of the highest order.

For purpose of condensation in this reproduction we have used some abbreviations, notably the following:

Por—per portion.
Pdp—per dozen portions.
Qt—per quart.
Doz—per dozen.
Hund—per hundred.
Lb—per pound.
AS—Price according to season.
S 5—Service for six persons (or more as may be designated).
(6)—Serve six persons (or more as may be designated).

In the preparation of this catalog Mr. Ostenrieder was assisted by Mr. S. Pruyn, manager of the Hofbrau, his chief assistant, and Mr. Albert Stalle, chef. The book is carefully indexed.

The prices for the different articles are not arbitrary as herein printed, but vary according to season and market conditions.

* * *

In asking your attention to our new price-list and catalogue, we believe it pardonable to emphasize the fact that, in this establishment, the facilities for properly serving, to the minutest detail, banquets, weddings, dinners, luncheons, teas, suppers and every style of entertainment at residences, are not elsewhere equaled.

In the kitchen, the presence of a thoroughly competent chef, assisted by a staff of experienced men, assures cuisine perfection, while the service corps is a competent organization.

In the preparation of ices and ice-creams we are confident that we have reached catering supremacy, and present many varieties in unique conceptions.

The silver is made by Gorham, the china bears the Haviland mark, glass is sparkling and opalescent, while the best looms in the world have been drawn upon to furnish the dainty linen.

Every department is highly specialized, and there is no undertaking which we are not prepared to execute satisfactorily.

THE RICHELIEU CATERING COMPANY
(FORMERLY KINSLEY'S)

Our cellars contain a carefully selected stock of Wines, Liquors and Cigars, a catalog of which we shall be pleased to present upon application.

As the Wines are Served:

WITH HORS-D'OEUVRES

White Bordeaux or Burgundy

WITH SOUP
Old Sherry or Madeira

WITH FISH
Moselle or Rhine

WITH ENTREES
Old Claret or Red Burgundy

WITH ROAST
Champagne

AFTER THE SWEETS
Old Port

D'aimer un bon vin n'est pas un defaut mais un don de la nature qu' on dois cultiver.
—LOUIS.

Orders for regular Sunday delivery will not be received after five o'clock Saturday afternoon

Out-of-town orders will receive prompt and careful attention.

OYSTERS AND CLAMS

Oyster Cocktails	pdp	$3 50
Oysters, Escaloped	pdp	4 00
Oysters, Deviled in the Shell	pdp	4 00
Oysters à la Poulette	pdp	4 00
Oysters à la Waldorf	qt	4 00
Oysters, Fricassée	qt	4 00
Oysters, En Aspic, in forms	qt	3 00
Oysters, with the Shells	1 or 2 doz	40
Oysters, with the Shells	3, 4 or 5 doz	35
Oysters, with the Shells	6 or more doz	30
Counts, Raw	hund	2 00
Clam Cocktails	pdp	3 50
Clams, with the Shells	1 or 2 doz	40
Clams, with the Shells	3, 4 or 5 doz	35
Clams, with the Shells	6 or more doz	30
Ice Cups for Cocktails	doz	1 00

SOUPS

	1 Qt	2 Qts	3 Qts	4 Qts
Terapin, Clear	$2 00	$3 50	$5 00	$6 00
Terrapin a l'Anglaise	2 00	3 50	5 00	6 00
Terrapin, Cream	2 00	3 50	5 00	6 00
Clam, with Oyster Crabs	2 00	3 50	5 00	6 00
Green-Sea Turtle, Clear	1 50	2 75	4 00	5 00
Green-Sea Turtle, a l'Anglaise	1 50	2 75	4 00	5 00
Crab Flakes à la Richelieu	1 50	2 75	4 00	5 00
Crab Flakes, Gumbo	1 25	2 25	3 25	4 00
Soft Crabs, Gumbo	1 25	2 25	3 25	4 00
Frogs, Gumbo	1 25	2 25	3 25	4 00
Gumbo à la Sam Ward	1 25	2 25	3 25	4 00
Chicken Gumbo, à la Creole	1 00	1 90	2 75	3 50
Bisque of Crawfish	1 00	1 90	2 75	3 50
Bisque of Lobster	1 00	1 90	2 75	3 50
Bisque of Shrimps	1 00	1 90	2 75	3 50
Bisque of Crabs	1 00	1 90	2 75	3 50
Bisque of Oysters	1 00	1 90	2 75	3 50
Bisque of Clams	1 00	1 90	2 75	3 50
Consommé, Julienne	$1 00	$1 75	$2 50	$3 00
Consommé, Printanier Colbert	1 00	1 75	2 50	3 00
Consommé, Brunoise	1 00	1 75	2 50	3 00

SOUPS—Continued

	1 Qt	2 Qts	3 Qts	4 Qts
Consommé, Royal	1 00	1 75	2 50	3 00
Consommé, Sago	1 00	1 75	2 50	3 00
Consommé, Tapioca	1 00	1 75	2 50	3 00
Consommé, Croute au pot	1 00	1 75	2 50	3 00
Consommé, Celestine	1 00	1 75	2 50	3 00
Consommé, Princess	1 00	1 75	2 50	3 00
Consommé, Franklin	1 00	1 75	2 50	3 00
Consommé, Sevigne	1 00	1 75	2 50	3 00
Consommé, Savarin	1 00	1 75	2 50	3 00
Consommé, Doria	1 00	1 75	2 50	3 00
Consommé, Mikado	1 00	1 75	2 50	3 00
Consommé, Diablotins	1 00	1 75	2 50	3 00
Consommé, Fachonnette	1 00	1 75	2 50	3 00
Consommé, Dame Blanche	1 00	1 75	2 50	3 00
Chicken Broth	1 00	1 75	2 50	3 00
Clam Broth	1 00	1 75	2 50	3 00
Scotch Broth	1 00	1 75	2 50	3 00
Mutton Broth	1 00	1 75	2 50	3 00
Veal Broth	1 00	1 75	2 50	3 00
Purée Algerienne	1 00	1 75	2 50	3 00
Purée Dubarry	1 00	1 75	2 50	3 00
Purée Parmentier	1 00	1 75	2 50	3 00
Purée Portugaise	1 00	1 75	2 50	3 00
Purée Solferino	1 00	1 75	2 50	3 00
Purée Mogul	1 00	1 75	2 50	3 00
Purée of Chicken à la Reine	1 00	1 75	2 50	3 00
Purée of Tomato	1 00	1 75	2 50	3 00
Purée of Green Peas	1 00	1 75	2 50	3 00
Purée of Navy Beans	1 00	1 75	2 50	3 00
Cream of Asparagus	1 00	1 75	2 50	3 00
Cream of Artichokes	1 00	1 75	2 50	3 00
Cream of Celery	1 00	1 75	2 50	3 00
Cream of Cauliflower	1 00	1 75	2 50	3 00
Cream of Barley	1 00	1 75	2 50	3 00
Cream of Green Peas	1 00	1 75	2 50	3 00
Cream of Green Corn	1 00	1 75	2 50	3 00
Cream of Leeks	1 00	1 75	2 50	3 00
Cream of Lima Beans	1 00	1 75	2 50	3 00
Cream of Lettuce	1 00	1 75	2 50	3 00
Cream of Clams	1 00	1 75	2 50	3 00
Cream of Oysters	1 00	1 75	2 50	3 00
Cream of Rice	1 00	1 75	2 50	3 00
Cream of Fresh Mushrooms	1 00	1 75	2 50	3 00
Cream Andalouse	1 00	1 75	2 50	3 00
Cream Agnes Sorrel	1 00	1 75	2 50	3 00
Cream Argenteuil	1 00	1 75	2 50	3 00
Cream Crecy	1 00	1 75	2 50	3 00
Cream Velours	1 00	1 75	2 50	3 00
Cream Saint Germain	1 00	1 75	2 50	3 00
Cream Carmelite	1 00	1 75	2 50	3 00
Cream Lamballe	1 00	1 75	2 50	3 00
Cream Suissesse	1 00	1 75	2 50	3 00
Clam Chowder	1 00	1 75	2 50	3 00
Fish Chowder	1 00	1 75	2 50	3 00
Oyster Chowder	1 00	1 75	2 50	3 00
Mullagatawny, Chicken	1 00	1 75	2 50	3 00
Mullagatawny, Vegetables	1 00	1 75	2 50	3 00
Mullagatawny, Fish	1 00	1 75	2 50	3 00
Mullagatawny, Mutton	1 00	1 75	2 50	3 00
Mock Turtle, Clear	1 00	1 75	2 50	3 00
Mock Turtle, a l'Anglaise	1 00	1 75	2 50	3 00
Consommé, Plain	0 75	1 40	2 00	2 50

HORS-D'OEUVRES

Celery
Radishes
Queen Olives
Pim Olas
California Ripe Olives
Salted Nuts
Pickled Walnuts
Mangoes
Spanish Peppers, Pickled
Fonds d'Artichauts
Mortadella
Cervelat
Russian Caviar
Imported Caviar Astrakhan
Smoked Salmon
Sardines
Masquereau in Oil
Anchovies in Oil
Sardelles
Thon mariné
Oysters Pickled
Oyster Crabs Pickled
Shrimps
Lyon Sausage
Westphalian Ham

COLD

Canapé of Anchovies
Canapé of Sardines
Canapé de Foie Gras
Canapé de Caviar
Canapé Magenta
Canapé Harlequin
Canapé Indian
Canapé Windsor
Canapé Muscovite

HOT

Anchovies on Toast
Sardines on Toast
Deviled Ham Canapé
Haddock Canapé à la Radjah
Sardines on Toast, à la Nansen
Cheese Pearls
Anchovy Fritters
Finnan Haddie Fritters
Cheese Straws

FISH

Black Bass Fillet, with Oyster Crabs	pdp	$5 00
Black Bass Stuffed, Chambord	pdp	5 00
Black Bass à la Meunière	pdp	4 00
Black Bass Fillet Fried, Tartar Sauce	pdp	4 00
Black Bass Fillet, Suchet	pdp	4 00
Black Bass Fillet, George Sand	pdp	4 00
Halibut Fillet, "Richmond"	pdp	4 00
Halibut Fillet, "Mornay"	pdp	4 00
Halibut Fillet or Steak Fried, Tartar Sauce	pdp	3 50
Bluefish Broiled, Maitre d'Hotel	pdp	3 50
Bluefish Baked, with Sweet Peppers	pdp	3 50
Pompano, Fillet, with Oyster Crabs, à la Meunière	pdp	$5 00
Pompano, Fillet Marguery	pdp	4 50
Pompano, Boiled, Cardinal Sauce	pdp	4 50
Pompano, Broiled, Maitre d'Hotel	pdp	4 00
Red Snapper, Filet à la Créole	pdp	4 00
Red Snapper, Filet à la Florentine	pdp	4 00
Red Snapper, au Gratin a l'Italienne	pdp	4 00
Red Snapper, Boiled, Sauce Riche	pdp	3 50
Salmon, Slice à la Richelieu	pdp	4 00
Salmon, Filet Buena Vista	pdp	4 00
Salmon, Cutlets à la Valois	pdp	4 00
Salmon, Boiled, Shrimp Sauce	pdp	3 50
Shad, Broiled with Bacon		AS
Shad, Planked with Roe		AS
Shad Roe à la Créole		AS
Shad Roe, with Oyster Crabs		AS
Shad Roe à la Meunière		AS
Shad Roe, South Carolina		AS
Perch, Polish Style	pdp	$4 00
Perch à la Meunière	pdp	3 00
Smelts à la Meunière	pdp	3 50
Smelts, Boneless, stuffed "Italienne"	pdp	3 50
Smelts, Boneless, stuffed à la Point de jour	pdp	3 50
Smelts, Fried, Tartar Sauce	pdp	3 00
Brook Trout à la Meunière		AS
Brook Trout, Hotellière		AS
Brook Trout, Boiled Hollandaise		AS
Brook Trout, Boneless, with Oyster Crabs		AS
Lake Trout, boiled Lobster Sauce	pdp	3 00
Lake Trout, Saute with Capers	pdp	3 00
English Sole à la Meunière		AS
English Sole au vin Blanc		AS
English Sole à la Normande		AS
Filet of Sole au vin Blanc	pdp	$4 00
Filet of Sole, Marguery	pdp	4 00
Filet of Sole, Marigny	pdp	4 00
Filet of Sole, Bourguignonne	pdp	4 00
Filet of Sole au Gratin Walewska	pdp	4 00
Filet of Sole, Normande	pdp	4 00
Filet of Sole, Dieppoise	pdp	4 00
Filet of Sole, Joinville	pdp	4 00
Filet of Sole, Majestic	pdp	4 00
Filet of Sole, Sylvia	pdp	4 00
Filet of Sole, Fried, Tartar Sauce	pdp	3 50

The following culinary creations of fish are most acceptable for Patties, Vol au Vent, Croustades, and Romaine Cups, while for chafing-dish service they are par excellence.

Crab Meat en Croustade au Gratin	pdp	5 00
Crab Meat à la Victoria	qt	4 00
Crab Meat à la Dewey	qt	4 00
Crab Meat à la Créole	qt	4 00
Crab Meat à la Maryland	qt	3 50
Crab Meat à la Newburg	qt	3 50
Shrimps en Croustade au Gratin	pdp	5 00
Shrimps à la Victoria	qt	4 00
Shrimps à la Dewey	qt	4 00
Shrimps à la Créole	qt	4 00
Shrimps à la Maryland	qt	3 50
Shrimps à la Newburg	qt	3 50
Scallops en Croustade au Gratin	pdp	5 00
Scallops à la Victoria	qt	4 00
Scallops à la Dewey	qt	4 00
Scallops à la Créole	qt	4 00
Scallops à la Maryland	qt	3 50
Scallops à la Newburg	qt	3 50
Black Bass Flakes, Braganza	qt	4 50
Black Bass Flakes, Diatz	qt	4 50
Matelotte à la Normande	qt	4 00
Matelotte à la Bourguignonne	qt	4 00
Oyster Crabs à la Newburg		AS
Oyster Crabs à la Nantua		AS
Oyster Crabs à la Maryland		AS
Terrapin à la Philadelphia	qt	$6 00
Terrapin à la Baltimore	qt	6 00

FISH—Continued

Terrapin à la Newburg	qt	6 00
Terrapin à la Maryland	qt	6 00
Terrapin à la Dewey	qt	6 00
Finnan Haddie, Richelieu	qt	4 00
Frogs' Legs Boneless, Fricassée	pdp	6 00
Lobster, Broiled Stuffed	pdp	6 50
Lobster, Broiled	pdp	6 00
Lobster, Cold	pdp	5 50
Lobster, Shells, Stuffed	pdp	5 50
Lobster, Deviled	pdp	5 50
Lobster à la Americaine, Boneless	pdp	5 00
Lobster à la Créole	pdp	4 00
Lobster à la Dewey	pdp	4 00
Lobster à la Maryland	qt	3 50
Lobster à la Newburg	qt	3 50
Soft-Shell Crabs, Fried, Tartar Sauce	AS	
Soft-Shell Crabs à la Newburg	AS	
Shell of Crab, Stuffed, Richelieu	pdp	$5 50
Shell of Crab, Stuffed, Deviled	pdp	4 00
Shell of Crab, Stuffed	pdp	4 00

ENTREES

Filet of Beef Larded, with Truffles	pdp	$8 00
Filet of Beef Larded, with Mushrooms	pdp	7 00
Filet of Beef Larded à l'Ambassade	pdp	7 00
Filet of Beef Larded à la Godard	pdp	7 00
Filet of Beef Larded à la Montebello	pdp	7 00
Filet of Beef Larded à la Duchess	pdp	7 00
Filet of Beef Larded à la Colbert	pdp	7 00
Filet of Beef Larded à la Mirabeau	pdp	7 00
Filet of Beef Larded à la Chipolata	pdp	7 00
Filet of Beef Larded à la Chéron	pdp	7 00
Filet of Beef Larded à la Bearnaise	pdp	7 00
Filet of Beef Larded à la Bordelaise	pdp	7 00
Filet of Beef Larded à la Jardinière	pdp	6 00
Filet Mignon of Beef à la Bercy	pdp	7 00
Filet Mignon of Beef à la San Juan	pdp	7 00
Filet Mignon of Beef à la Macedoine	pdp	7 00
Filet Mignon of Beef à la Mirabeau	pdp	7 00
Filet Mignon of Beef à la Princess	pdp	7 00
Filet Mignon of Beef à la Chéron	pdp	7 00
Filet Mignon of Beef à la Jardinière	pdp	7 00
Filet Mignon of Beef à la Duchess	pdp	7 00
Filet Mignon of Beef à la Colbert	pdp	7 00
Filet Mignon of Beef à la Chipolata	pdp	7 00
Filet Mignon of Beef à la Bearnaise	pdp	7 00
Filet Mignon of Beef à la Bordelaise	pdp	7 00
Filet Mignon of Beef à la Creole	pdp	7 00
Calves' Sweetbreads, Braised, Larded, Financière	pdp	5 00
Calves' Sweetbreads, Braised, Larded, Montpensier	pdp	5 00
Calves' Sweetbreads, Braised, Larded with Asparagus Tips	pdp	5 00
Calves' Sweetbreads, Braised, Larded with French Peas	pdp	5 00
Calves' Sweetbreads, Braised, Larded, Jardinière	pdp	5 00
Calves' Sweetbreads, Broiled Victor Hugo	pdp	5 00
Calves' Sweetbreads, La Cigale	pdp	5 00
Calves' Sweetbreads, Fricassée, à la Toulouse	pdp	4 00
Calves' Sweetbreads, Fricassée, with Mushrooms	qt	3 50
Calves' Sweetbreads, Cutlets à la Clamart	pdp	3 00
Calves' Sweetbreads, Croquettes, Mushroom Sauce	pdp	3 00
Chicken à la Derby	AS	
Chicken à la Chantilly	AS	
Chicken à la Piemontaise	AS	
Chicken en Casserole	AS	
Chicken en Casserole Souwaroff	AS	
Suprême of Chicken, Ambassadrice	AS	
Suprême of Chicken, Careme	AS	
Suprême of Chicken, Marechal	AS	
Suprême of Chicken, Princess	AS	
Chicken Saute, Marengo	AS	
Chicken Saute, Chasseur	AS	
Chicken Saute, Portugaise	AS	
Chicken Saute, Hongroise	AS	
Chicken Saute, Florentine	AS	
Chicken Fried, Country Style	AS	
Chicken Fried, Maryland	AS	
Chicken Fricassée	AS	
Chicken Stewed, Spanish Style	AS	
Chicken Fricassée, with Mushrooms	qt	$3 50
Squab Chicken, Broiled	AS	
Squab Chicken en Casserole	AS	
Squab Chicken en Casserole Polonaise	AS	

ENTREES—Continued

Philadelphia Squab, with French Peas	pdp	$7 00
Philadelphia Squab, with Stuffed Olives	pdp	7 00
Philadelphia Squab, Broiled	pdp	6 00
Philadelphia Squab, Stuffed, Roasted	pdp	6 00
Lamb Chops, Maison d'or	pdp	7 00
Lamb Chops, Henri IV	pdp	7 00
Lamb Chops, farei à la Nelson	pdp	6 50
Lamb Chops, farei à la Sevigne	pdp	6 50
Saddle of Lamb à la Mornay	S6	5 00
Saddle of Lamb, Roasted	S6	4 00
Crown of Lamb à la Macedoine	S6	4 00

VOL AU VENT, BOUCHEES, ROMAINE CUPS

Vol au Vent, without Filling	S10	$1 50
Vol au Vent, without Filling	S8	1 20
Vol au Vent, without Filling	S6	90
Vol au Vent, without Filling	S4	60
Bouchées (pattie crusts)	doz	50
Timbale Crust	doz	50
Romaine Cups	doz	40
Crust or Tartlet Shells	doz	40

HOT SAUCES—BROWN

Bordelaise	qt	$2 00	Tortue	qt	1 75
Perigueux	qt	2 00	Diable	qt	1 50
Mushroom	qt	2 00	Diane	qt	1 50
Truffle	qt	2 00	Italienne	qt	1 50
Chasseur	qt	1 75	Marrow	qt	1 50
Colbert	qt	1 75	Regenee	qt	1 50
Duxelles	qt	1 75	Bigarade	qt	1 25
Financière	qt	1 75	Matelotte	qt	1 25
Genevoise	qt	1 75	Piquante	qt	1 25

HOT SAUCES—WHITE

Bearnaise	qt	$2 00	Victoria	qt	1 50
Bordelaise	qt	2 00	Anchovy	qt	1 25
Diplomate	qt	2 00	Joinville	qt	1 25
Mousseline	qt	2 00	Mushroom	qt	1 25
Matelotte	qt	1 75	Soubise	qt	1 25
Normande	qt	1 75	Vin Blanc	qt	1 25
Bercy	qt	1 50	Aurore	qt	1 00
Cardinal	qt	1 50	Caper	qt	1 00
Hollandaise	qt	1 50	Curry	qt	1 00
Hongroise	qt	1 50	Horseradish	qt	1 00
Saint Malo	qt	1 50	Mornay	qt	1 00
Suprême	qt	1 50	Mustard	qt	1 00

COLD SAUCES

Figaro	qt	$1 50	Cumberland	qt	1 25
Mayonnaise	qt	1 50	Bigarade	qt	1 25
Remoulade	qt	1 50	Mint	qt	1 00
Tartare	qt	1 50	Horseradish	qt	1 00
Cambridge	qt	1 25	Vinaigrette	qt	1 00

VEGETABLES

Potatoes, Julienne Nest (large or small)	pdp	$3 00
Potatoes, Anna	pdp	1 75
Potatoes, Julienne, Raw	pdp	1 20
Potatoes, Chateau, Raw	pdp	80
Potatoes, Duchess	pdp	60
Potatoes, Mousseline	pdp	60
Potatoes, Sarah, Raw	pdp	40
Potatoes, Parisienne, Raw	qt	40
Potatoes, Saratoga Chips	qt	40
Tomato, Broiled, Fried, Baked	AS	
Tomato, Farci	AS	
Green Pepper, Farci	AS	
Sweet Red Pepper, Farci	AS	
Artichokes, Whole, Hollandaise Sauce	AS	
Artichokes, Farci Barigoule	AS	
Celery, Braised, Marrow Sauce	AS	
Celery, Braised, Sauce Suprême	AS	
Cauliflower, Hollandaise Sauce	AS	
Cauliflower, Sauté	AS	
Cauliflower au Gratin	AS	
Asparagus, Hollandaise Sauce	AS	
Asparagus, Vinaigrette Sauce	AS	
Asparagus Tips, Hollandaise or Butter Sauce	AS	
Asparagus Tips au Gratin, Milanaise	AS	
French String Beans	AS	
French Peas	AS	
Fresh Mushrooms, Broiled	AS	
Fresh Mushrooms, Farci	AS	
Brussels Sprouts	AS	

CROQUETTES

Ready for the Range

Salmon	doz	$3 00	Shrimp	doz	3 00
Sweetbread	doz	3 00	Crab	doz	2 50
Chicken	doz	3 00	Fish	doz	2 00
Turkey	doz	3 00	Rice	doz	75
Lobster	doz	3 00	Potato	doz	75

PATTIES

Patties à la Financière	doz	$4 50	Patties à la Royale	doz	4 50
Patties à la Toulouse	doz	4 50	Mushroom	doz	3 50
Patties a l'Italienne	doz	4 50	Lobster	doz	3 50
Patties à la Parisienne	doz	4 50	Sweetbread	doz	3 50
			Chicken	doz	3 50
			Oyster	doz	3 00

TIMBALES

Chicken	doz	$3 75	Lobster	doz	3 25
Sweetbread	doz	3 25	Macaroni	doz	1 50

Sauce, Extra, qt., $1 25.

MINCED CUTLETS

Sweetbread	doz	$3 00	Salmon	doz	3 00
Chicken	doz	3 00	White Fish	doz	2 00
Lobster	doz	3 00	Game		AS

Sauce, Extra, qt., $1 25.

ROASTS

Price According to Season

Chicken	Redhead Duck
Capon	Canvasback Duck
Turkey	Mallard Duck
Goose	Teal Duck
Saddle of Lamb	Quail
Saddle of Mutton	Grouse
Duckling	Partridge
Squab	Plover
Venison	Reed Bird
Pheasant	Woodcock
Jack Snipe	

COLD

Turkery en Aspic, from 1 to 6 Quarts	qt	$3 00
Chicken en Aspic, from 1 to 6 Quarts	qt	3 00
Salmon Ramoulade, Tartare, Vinaigrette or en Mayonnaise	pdp	3 00
Boned Chicken, Whole	lb	3 00
Pickled Tongue, en Aspic	qt	2 00
Oysters, en Aspic	qt	2 00
Lobster, en Aspic	qt	2 00
Shrimps, en Aspic	qt	2 00
Terrine de Foie Gras (serves four persons)	ea	2 00
Boiled Beef Tongue	ea	1 25
Special Boneless Pigs' Feet	qt	1 00
Roast Beef, Sliced	lb	75
Boned Turkey	lb	75
Imported Paté de Foie Gras, en Aspic	por	75
Baked Ham, Special	lb	50
Baked Ham, Special, Whole	lb	40
Roast Beef, Whole	lb	40
Corned Beef	lb	40

SALADS

The salads marked with an asterisk (*) may be ordered en Aspic. One quart serves eight persons.

Seville	pdp	$4 00	*Lobster	qt	2 00
Trevise	pdp	4 00	*Shrimps	qt	2 00
Monarch	pdp	4 00	*Oyster	qt	2 00
*San Migueil	pdp	4 00	*Salmon	qt	2 00
Victoria	pdp	4 00	*Herring	qt	2 00
*Rachel	pdp	4 00	Cauliflower	qt	1 50
Imperial	pdp	4 00	*Macedoine	qt	1 50
*Asparagus Tips	pdp	3 00	French String Beans	qt	1 50
*Anchovies	pdp	3 00	Potato	qt	1 00
*Crab Flakes	qt	2 50	Lettuce		AS
*Waldorf	qt	2 50	Tomato		AS
*Russian	qt	2 00	*Cucumber		AS
*Chicken	qt	2 00	Chicory		AS
*Sweetbreads	qt	2 00	French Endive		AS

SALAD DRESSING

	Pint	Quart
Mayonnaise, French	$1 00	$2 00
Mayonnaise, Half-and-Half	1 00	2 00
French	90	1 50

Huile D'Olive, Extra Vierge Pure. Special importation.
Per bottle, 65 cents. Per dozen, $7.00.

HOT ENTREMETS

English Plum Pudding, with Brandy Sauce	pdp	$3 00
Cabinet Royal Pudding	pdp	2 40
Chocolate and Almond Pudding	pdp	2 40
Crust Venetienne	pdp	2 40
Apple Charlotte	pdp	2 40
Suprême of Fruit	pdp	2 40
Meringued Apples, Apricots, Peaches or Pears	pdp	2 00
Rice Croquettes	pdp	1 25
Rice Condé	pdp	1 25
Baba or Savarin, with Rum or Kirsch	pdp	1 00

COLD ENTREMETS

Charlotte Parisienne	pdp	$1 80
Charlotte Russe	pdp	1 80
Charlotte Egyptienne	pdp	1 80
St. Honoré	pdp	1 80
Mille Feuilles Sara	pdp	1 80
Bucket a l'Italienne	pdp	1 80

BAVARIAN CREAMS

With Rum, Coffee, Vanilla, Chocolate, Pineapple, Raspberries, Strawberries, Apricots, Peaches, etc.

Rice a l'Imperatrice	qt	$1 00
Sicilienne Crème	qt	1 00
Macedoine Cream	qt	80
In Moulds, from 1 to 4 Quarts	qt	75

BLANC MANGE

Blanc Mange, with Almons	qt	$1 00
Blanc Mange, with Strawberries	qt	1 00
Blanc Mange, with Orange Flower	qt	1 00
Blanc Mange, with Maraschino	qt	1 00

JELLIES

Champagne	qt	$2 00	Claret	qt	1 00
Maraschino	qt	1 00	Violet	qt	1 00
Sherry Wine	qt	1 00	Moscovite	qt	1 00
Port Wine	qt	1 00	Venetienne	qt	1 00
Rum	qt	1 00	Rhine Wine	qt	1 00
Brandy	qt	1 00	Rose	qt	1 00

Crême de Menthe, qt 1 00

Ornamental Moulds, Price According to Size.

MERINGUES

Peach	pdp	$3 00
Apricot	pdp	3 00
Ice Cream	pdp	3 00
Ice	pdp	3 00
Whipped Cream or Swiss	pdp	3 00
Ice Meringue, with German Strawberries	pdp	3 50
Meringue Shells	pdp	1 00
Large Sizes, to be Served on Platters and Fancy Dishes	pdp	2 50
Bibesco au Marron	pdp	2 50
Mushrooms, Chantilly	pdp	1 75
Basket Dame Blanche	pdp	1 75

CAKES

Tart Cakes in Following Varieties and Sizes

Hazelnut, Almond, Bread with Chocolate, Linzer, Russian, Walnut, Plain Lemon, Orange, Macaroon, Chocolate, Marron, Alliance, Alexander, Napolitaine, à la Roman, Cocoanut.

No 1, 18 inches		$8 75	Conversation Tarts	pdp	1 25
No. 2, 15 inches		7 25	Financière Tarts	pdp	1 75
No. 3, 12 inches		5 50	Milanaise Cake	pdp	1 25
No. 4, 10 inches		3 00	Blitz Torte	pdp	1 25
No. 5, 8½ inches		1 50			
Sponge Tarts	pdp	1 25			

Tarts of all kinds, filled with Fruit | pdp | 1 25

ASSORTED CAKES

Wafers filled with Cream, with Lady-fingers, tied with Ribbon.....doz $2 50

Potatoes, large, doz	2 00	Delicate..... lb	60
Potatoes, small, doz	1 25	Pound..... lb	60
Vanilla Cream Rolls..... doz	75	Fruit Pound... lb	60
Richelieu..... lb	75	Sponge..... lb	60
Brochettes ...doz	75	Amandines.... lb	60
Black or Fruit.. lb	75	Orange Peels... lb	60
Macaroons, Hollandaise..... lb	75	Cocoanut Jumbles..... lb	60
Brazilian..... lb	75	Almond Crescents ..... lb	60
Petits Fours Glaces..... lb	75	Frascati..... lb	60
Assorted Small Fancy..... lb	60	Cake Shavings, lb	60
Macaroons..... lb	60	Almond Sticks, lb	60
Lady-fingers... lb	60	Fancy Nougat, lb	60
Diamond..... lb	60	Fancy Macaroons lb	60
French Kisses.. lb	60	Chocolate Biscuits..... lb	60
Cocoanut Drops, lb	60	Eclairs..... doz	60
Iced Sponge Drops..... lb	60	Plain Cake... doz	60
Alumets..... lb	60	French Cake.. doz	60
Palmiers..... lb	60	German Coffee Cake..... doz	60
Cat Tongues... lb	60	Jumbles, Flat or Rolled.... lb	50
Bon-Bons..... lb	60	Anise Drops... lb	50
Citron..... lb	60	Scotch Cakes... lb	50

SALTED NUTS AND BON-BONS

Roasted and Salted Pistachio Nuts.....lb $2 50
Roasted and Salted Almonds.....lb 1 00
Roasted and Salted Pecans.....lb 1 00
Wintergreen Creams.....lb 50
Peppermint Creams.....lb 50

ORNAMENTED CAKES

Sponge, Pound, Fruit Pound, Raisin and Delicate Cakes, in following sizes:

No. 1, 18 inches..$8 50	No. 4, 10 inches.. 3 00
No. 2, 15 inches.. 6 50	No. 5, 8½ inches.. 1 50
No. 3, 12 inches.. 4 50	

Individual Tart Cakes, in Following Varieties, at 80 Cents per Dozen:

Walnut, Almond, Vanilla, Orange, Chocolate, Hazelnut and Rum Individual Heart Cakes, per Dozen, 90 Cents.

Angel and Sunshine Cake, Large, Decorated.....$2 25
Angel and Sunshine Cake, Large, Plain Icing.... 1 25
Angel and Sunshine Cake, Small, Decorated..... 1 25
Angel and Sunshine Cake, in Slices, Iced.....doz 1 00
Angel and Sunshine Cake, Small, Plain Icing.... 60

WEDDING CAKES

Number One

Groom's, 18 inches, Cuts 125 Pieces.....$25 00
Bride's, 18 inches, Cuts 125 Pieces..... 15 00

Number Two

Groom's, 15 inches, Cuts 100 Pieces.....$20 00
Bride's, 15 inches, Cuts 100 Pieces..... 12 00

Number Three

Groom's, 12 inches, Cuts 60 Pieces.....$15 00
Bride's, 12 inches, Cuts 60 Pieces..... 9 00

Number Four

Groom's, 10 inches, Cuts 30 Pieces.....$10 00
Bride's, 10 inches, Cuts 30 Pieces..... 6 00
Wedding Cake Boxes, empty, per hund., from $8 up
Wedding Cake Boxes, filled and tied, per hund .....$25.00 to $30 00
Wedding Cake Boxes, filled and tied, with Monogram in White.....per hund 35 00
Wedding Cake Boxes, filled and tied, with Monogram in Gold or Silver.....per hund 40 00

SANDWICHES

	Per Hundred		
Chicken and Pâté de Foie Gras.....	½'s,	$6 00	Whole, $12 00
Sliced Meat, Assorted.....	½'s,	5 00	Whole, 10 00
Chopped Chicken	½'s,	4 25	Whole, 8 50
Rillettes			7 50

SANDWICHES—Continued

Chopped Meat, Assorted....	½'s,	2 50	Whole, 5 00
Bread and Butter.....	½'s,	1 50	Whole, 3 00
Brown Bread and Butter...	½'s,	1 50	Whole, 3 00
	Per Dozen		
Pâté de Foie Gras.....	½'s,	$1 80	Whole, $3 60
Sliced Chicken	½'s,	1 25	Whole, 2 50
Sardine	½'s,	1 00	Whole, 2 00
Sliced Roast Beef.....	½'s,	1 00	Whole, 2 00
Anchovy	½'s,	1 00	Whole, 2 00
Caviar	½'s,	1 00	Whole, 2 00
Cheese	½'s,	75	Whole, 1 50
Swiss Cheese	½'s,	75	Whole, 1 50
Celery	½'s,	60	Whole, 1 20
Nut	½'s,	60	Whole, 1 20
Salad	½'s,	60	Whole, 1 20
Lettuce	½'s,	50	Whole, 1 00

BREADS

French Sponge Rolls, buttered.....hund $2 00
French Sponge Rolls, plain.....hund 1 50
Richelieu Special French Rolls.....doz 40
English Pulled Bread.....lb 40
English Crusts .....lb 20
Flutes, Crescents, Rolls, etc.....doz 20
Cheese Sticks.....doz 20
Bread Sticks .....doz 15
Boston Brown Bread.....loaf 20
Graham Bread.....loaf 20
Rye Bread.....loaf 15
Sandwich Bread.....loaf 10
French Bread.....loaf 10

* * *

Unique and exclusive contributions to the furbishment of the table is ever a trait of this establishment. Here is seen the confectioner's art at its best, the candied effects in receptacles for dainty creams and ices being displayed in every imaginable conceit, in paper cases, so helpful in decorative schemes, the ingenuity of the cleverest craftsmen is at your service.

ICE CREAMS

In Brick or Melon Forms

IN ORDERING FROM THE FOLLOWING LIST USE THE NUMBER

One Quart Serves Six Persons

		Qt.	Gal.
1	Vanilla	$0 60	$2 00
2	Special Vanilla.....	60	2 00
3	Chocolate	60	2 00
4	Raspberry	60	2 00
5	Strawberry	60	2 00
6	Pistache	75	2 00
7	Neapolitan	75	2 00
8	Coffee, Extra.....	75	2 00
9	Parfâit au Café.....	75	3 00
10	Parfâit à la Violet.....	75	3 00
11	Banana	75	3 00
12	Lalla Rookh.....	75	3 00
13	Vanilla, with French Cherries.....	75	3 00
14	Tutti Frutti Panaché.....	75	3 00
15	Cocoa Panaché.....	75	3 00
16	Noisette Panaché.....	75	3 00
17	Walnut	75	3 00
18	Pecan-Nut	75	3 00
19	Hazelnut	75	3 00
20	Caramel	75	3 00
21	Nougat Ice Cream.....	75	3 00
22	Pudding Glacé.....	75	3 00
23	Nesselrode Pudding.....	75	3 00
24	Kirsch	75	3 00
25	Peach	75	3 00
26	Vanilla, with Hot Chocolate Sauce...	75	3 00
27	Vanilla, with Raspberry Sauce.....	75	3 00
28	Hot Frozen Pudding.....		6 00
29	Marron Pudding Glacé, with Maraschino Sauce $1 25		5 00
30	Marron Pudding Glacé.....	1 00	4 00
31	Nesselrode Pudding, with Maraschino Sauce	1 00	4 00
32	Pudding Glacé, with Maraschino Sauce	1 00	4 00
33	Vanilla, with German Strawberries..	1 00	4 00
34	Crême Caramel, Special.....	1 00	4 00
35	Frozen Egg-Nogg.....	1 00	4 00
36	Kenilworth Punch.....	1 00	4 00

ICES

One Quart Serves Six Persons

	Qt.	Gal.		Qt.	Gal.
37 Lemon	$0 50	$2 00	44 Peach	75	3 00
38 Orange	50	2 00	45 Tutti Frutti	75	3 00
39 Apricot	50	2 00	46 Maraschino	75	3 00
40 Quince	50	2 00	47 Kirsch	75	3 00
41 Pineapple	50	2 00	48 Mint	1 00	4 00
42 Raspberry	50	2 00	49 Champagne	1 00	4 00
43 Strawberry	50	2 00			

50 Fruit Salad Glacé, in Orange Baskets, Tied.....doz 4 00

51 Fruit Salad Glacé.....AS

BISCUITS

One Quart Serves Six Persons

	Qt.	Gal.		Qt.	Gal.
52 Pineapple	$0 75	$3 00	57 Macaroon	75	3 00
53 Strawberry	75	3 00	58 Tortoni	75	3 00
54 Raspberry	75	3 00	59 Tortoni à la Richelieu	75	3 00
55 Peach	75	3 00	60 Diplomatic	75	3 00
56 Apricot	75	3 00			

61 Pineapple, with Strawberry Jam..... 1 00 4 00

GLACES

One Quart Serves Six Persons

	Qt.	Gal.		Qt.	Gal.
62 Pineapple	$0 50	$2 00	72 Rum	75	3 00
63 Apricot	50	2 00	73 Marron	75	3 00
64 Quince	50	2 00	74 Maraschino	75	3 00
65 Vanilla	50	2 00	75 Charlotte	75	3 00
66 Chocolate	50	2 00	76 Charlotte, with Chestnuts	75	3 00
67 Strawberry	50	2 00	77 Charlotte à la Plombière	1 00	4 00
68 Raspberry	50	2 00	78 Plombière, with Fruits	1 00	4 00
69 Walnut	50	2 00			
70 Ginger	50	2 00			
71 Macaroon	50	2 00			

BISCUITS GLACES

One Quart Serves Six Persons

	Qt.	Gal.		Qt.	Gal.
79 Pineapple	$0 50	$2 00	85 Raspberry	50	2 00
80 Apricot	50	2 00	86 Walnut	50	2 00
81 Quince	50	2 00	87 Macaroon	50	2 00
82 Vanilla	50	2 00	88 Marron	75	3 00
83 Chocolate	50	2 00	89 Maraschino	75	3 00
84 Strawberry	50	2 00	90 Rum	75	3 00

91 Individuals, in Plain Paper Cases, with Grated Caramel.....doz 2 50

SHERBETS

	Qt.	Gal.		Qt.	Gal.
92 Lalla Rookh	$1 00	$4 00	101 Siberian	1 00	4 00
93 Roman	1 00	4 00	102 Strawberry	1 00	4 00
94 Victoria	1 00	4 00	103 Norwegian	1 00	4 00
95 Kirsch	1 00	4 00	104 Frozen Egg-Nog	1 00	4 00
96 Cardinal	1 00	4 00	105 Apricot Cream	1 00	4 00
97 Champagne	1 00	4 00	106 Pineapple Cream	1 00	4 00
98 Maraschino	$1 00	4 00			
99 Bordeaux	1 00	4 00			
100 Parisian	1 00	4 00			

107 Individual Water Lily Ice Cups, Filled Sherbet.....doz 4 00

108 Orange Baskets, Filled with Sherbet.....doz 3 50

109 Individual Heart-Shape Ice Cups, Filled Sherbet.....doz 3 00

110 Individual Rustic Cups, Made Ice Filled Sherbet.....doz 3 00

111 Individual Tumblers, Made Ice Filled Sherbet.....doz 3 00

MOUSSES

	Qt.	Gal.		Qt.	Gal.
112 Chocolate	$0 65	$2 50	115 Pineapple	65	2 50
113 Mocha	65	2 50	116 Raspberry	65	2 50
114 Strawberry	65	2 50	117 Orange	65	2 50

BEVERAGES

No.		Gal.
118	Champagne Punch—Genuine	$10 00
119	Champagne Punch—Domestic	6 00
120	Mulled Claret	3 50
121	Parisian Punch Frappé	3 00
122	Norwegian Punch Frappé	3 00
123	Rum Punch Frappé	3 00
124	Maraschino Punch Frappé	3 00
125	Maraschino Cream Punch	3 00
126	Rhine Wine Punch	3 00
127	Egg-Nog Punch	3 00
128	Strawberry Punch Frappé	2 50
129	Orange Punch Frappé	2 50
130	Claret Punch Frappé	2 50
131	Sauterne Punch Frappé	2 50
132	Pineapple Punch Frappé	2 50
133	Orangeade and Lemonade Frappé	2 00
134	Lemonade, with Fruits—Frappé	2 00
135	Chocolate	2 00
136	Lemonade Frappé	1 50
137	Cafe Frappé	1 50
138	Cocoa Frappé	1 50
139	Sauterne Cup.....qt	1 50
140	Claret Cup	1 50

ICE CREAMS AND ICES

Fancy Forms—Large

No.		Each
141	Basket and 2 Doves, with 16 Small Fruits.....(16)	$7 00
142	Hen, with 16 Chickens.....(16)	7 00
143	Lohengrin, drawn by Swan.....(15)	7 00
144	Swan, with 10 Little Ones.....(10)	5 50
145	Lion.....(15)	5 50
146	Basket and 2 Doves.....(10)	5 00
147	Hen, with 10 Chickens.....(10)	5 00
148	Large Deer, with 1 Small One.....(10)	5 00
149	Large Fish, with 10 Small Ones.....(10)	5 00
150	Pear, with 10 Small Fruits.....(10)	5 00
151	Apple, with 10 Small Fruits.....(10)	5 00
152	Pineapple, with 10 Small Fruits....(10)	4 50
153	Elephant.....(10)	4 50
154	Horse.....(8)	4 00
155	Boat.....(8)	4 00
156	Turkey.....(8)	3 75
157	Owl.....(8)	3 75
158	Champagne Bottle, with 6 Walnuts and Maraschino Sauce.....(6)	3 25
159	Pineapple.....(8)	3 00
160	Apple.....(8)	3 00
161	Pear.....(8)	3 00
162	Cantaloupe.....(12)	3 00
163	Châteaubriand, without filling.....(12)	3 00
164	Slice of Watermelon.....(8)	3 00
165	Bomb (Roman or Liquor).....(6)	2 50
166	Egg.....(6)	2 00
167	Slipper.....(4)	1 50
168	Châteaubriand, without Filling.....(6)	1 50
169	Watermelon.....qt	75
170	Ice Plates.....each	50

SMALL

171	Lamps with Globes	$6 00
172	Three-Handle Loving Cups, Filled	5 50
173	Mother Goose	4 75
174	Jardinière Baskets, with German Strawberries and Whipped Cream	4 00
175	Jardinière Baskets, with 5 Ice Cream Strawberries.....each	4 00
176	Jardinière Baskets of Maroon Pudding Glacé, with Marrons and Whipped Cream	4 00
177	Automobiles	4 00
178	Mikados, with Umbrellas	4 00
179	Cupids, with Wings and Arrows	4 00
180	Santa Claus, with Spun Sugar Nests	3 50
181	Eiffel Tower	3 50
182	Ships, in Spun Sugar Nests	3 50
183	Asparagus, Tied with Ribbon, Maraschino Sauce (Arranged with Flowers, Extra)	3 50
184	Hearts, Pierced with an Arrow	3 50
185	Snowballs, Maraschino Sauce	3 50
186	Snowballs, with Spun Sugar Nests	3 50
187	Selected Extra-Size Fruits, Flowers, etc, Maraschino Sauce	3 50
188	Bunch of Grapes, with Artificial Leaves	3 50
189	Roses, Large, with Artificial Leaves	3 50
190	Roses, Large, with Natural Leaves	3 50

ICE CREAMS AND ICES—Continued

No.		Dozen
191	Cups and Saucers—Hot Chocolate Sauce	$3 50
192	Sea Shells, with Ice-Cream Strawberries	3 50
193	Sea Shells, with German Strawberries	3 50
194	Water Lilies, with Artificial Leaves	3 50
195	Sailboat, with Flag and Sail, in Spun Sugar Nests	3 50
196	Jardinière Baskets, Empty	3 00
197	Ice-Cream Tarts	3 00
198	Bananas, with Maraschino Sauce	3 00
199	Tutti Frutti, Assorted Forms	3 00
200	Eggs, in Spun Sugar Nests	3 00
201	Acorns, in Spun Sugar Nests	3 00
202	Acorns, Plain Maraschino Sauce	3 00
203	Lord Fauntleroys	3 00
204	Match Safe and Matches	3 00
205	Chickens, in Spun Sugar Nests	3 00
206	Young Swans, in Spun Sugar Nests	3 00
207	Ice-Cream Strawberries, Raspberries, Cherries, Pears, Apples, Peaches, Mushrooms, in Spun Sugar Nests	3 00
208	Wish Bone	3 00
209	Columbus	3 00
210	Newsboy, with Newspaper	3 00
211	Snowball (Flower), with Artificial Leaves	3 00
212	Water-Lilies, Plain	3 00
213	Four Strawberries, with Artificial Leaves	3 00
214	Uncle Sam	3 00
215	Cannon	3 00
216	Sea Shells	3 00
217	Golf Player and Driver	3 00
218	Lamps	3 00
219	Carnations	3 00
220	Valentines	3 00
221	Engines	3 00
222	Cars	3 00
223	Shield	3 00
224	American Flag	3 00
225	Easter Lily	3 00
226	Roses, Large, Plain	3 00
227	Roses, Small, with Artificial Leaves	3 00
228	Rose, Small, with One Bud with Natural Leaves	3 00
229	Roses, Small, with Natural Leaves	3 00
230	Roses, Small, Plain	3 00
231	Five Rose-Buds, with Natural Leaves	3 00
232	Large Rose-Buds, with Artificial Leaves	3 00
233	Large Rose-Buds, with Natural Leaves	3 00
234	Tulips, with Artificial Leaves	3 00

ICE CREAMS AND ICES—Continued

No.		Dozen
235	Tulips, Plain	3 00
236	Bunch of Grapes, Plain	3 00
237	Chrysanthemum	3 00
238	Magnolia	3 00
239	Field Daisy	3 00
240	Cluster (3) of Daisies	3 00
241	Pears, with Artificial Stems	3 00
242	Peaches, with Artificial Stems	3 00
243	Apples, with Artificial Stems	3 00
244	Violet Leaf	3 00
245	Four-Leaf Clover	3 00
246	Acorn Leaf	3 00
247	Music Book, with Music	3 00
248	Sunflowers, Maraschino Sauce	3 00
249	Mandolins	3 00
250	Hearts	3 00
251	Watermelons, Individuals	3 00
252	Autumn Leaves	3 00
253	Cantaloupe	3 00
254	Golf-Ball and Driver	3 00
255	Single Wedding-Bell	3 00
256	Double Wedding-Bell	3 00
257	Tomatoes, with Sauce	3 00
258	Rabbits, Sitting	3 00
259	Rabbits, Standing	3 00
260	Snowballs, Plain	3 00
261	Animals, Small, Assorted	3 00
262	Flowers, Small, Assorted	3 00
263	Mushrooms, Maraschino Sauce	2 50
264	Horseshoe	2 50
265	Lily of the Valley Leaf	2 50
	Natural Lily of the Valley, Violets, etc., for same, Extra.	
266	Large Rose-Buds, Plain	2 50
267	Snowball (Flower), Plain	2 50
268	Fruits, Small, Assorted	2 00
269	Spun Sugar Nests	1 00
270	Small Strawberries	1 00

SERVICE.—The service charge is from five dollars upwards for each waiter with an additional charge on holidays. The fee for head waiters and cooks is regulated by the requirements. In the matter of accessories, including every detail, contributing to correct and well-appointed service, this company is possessed of all facilities. Prices may be had upon application.



Banquet Hall of Hotel Muhlebach, Kansas City, as decorated for the M. K. O. annual banquet.

Chicago Athletic Association General Bill of Fare.

SERVED TO ORDER IN MAIN DINING ROOM FROM 7 A. M. TO 9 P. M.

FOR DISHES READY FOR SERVICE, AND OTHER ARTICLES IN SEASON, SEE DAILY BILL OF FARE.

*Charges are based on service to one person alone. * * * Members having grounds to complain of the service will please notify the House Committee. * * * Any waiter accepting a gratuity from a member or from a guest, will be discharged.*

APPETIZERS.

	†	*
Canape a la Russe	15	$0.35
Lorenzo	20	.35
aux anchois	15	.35
au beurre d'anchois	20	.35
aux sardines	15	.30
Cumberland	15	.35
a l'Americaine	20	.30
Club House	20	.30
Buffet C. A. A.	15	.25
Russian caviar—imported	10	.50

OYSTERS.

Blue Points	half doz.	10	$.25
Cotuit Islands	" "	10	.25
Rockaways	" "	10	.30
Oyster Cocktail	" "	10	.30
Oysters, plain stew		15	.25
milk stew		15	.25
cream stew		15	.35
scalloped		20	.35
steamed		20	.35
broiled, plain		15	.30
" with bacon		15	.40
" with celery sauce		20	.40
" en brochette		20	.40
fried (bread or cracker crumbs)		15	.30
pan roast		20	.30
fancy or shell roast		20	.35
shell roast		20	.35
shell roast, C. A. A.		20	.50
a la Newburg		20	.50
Baltimore		20	.50
Oyster patties (1)		25	.25
" crab patties (1)		25	.75
" crabs, Newburg		25	1.15

CLAMS.

Little neck clams	half doz.	10	$0.25
Clam cocktail		10	.30
Little neck clams, fried		15	.30
" " " stewed in milk		15	.25
" " " steamed		15	.35
" " " roast in shell		20	.35
" " " scalloped		20	.35
" " " hashed on toast		20	.35
" " " a la Newburg		20	.50
Clam fritters		20	.40
broth		15	.25
chowder		25	.35
juice in cup, cold		8	.10
" " hot		10	.15
Cold clam juice with whipped cream		10	.15

SOUPS.—(TO ORDER.)

Consomme in cup, hot or cold	5	$0.15
naturel	10	.20
printanier	20	.25
Colbert	20	.20
with rice	10	.20
Clermont	15	.20
Piedmontaise	15	.20
Neapolitan	20	.20
Patti	20	.25
Anglais	15	.20
aux Legumes	20	.20
Monacos	20	.20
vermicelli	20	.20
macaroni	10	.20
spaghetti	10	.20
Xavier	20	.20
macedoine	20	.25
with Parmesan cheese	12	.20
with noodles	20	.20
Chicken bouillon in cup	10	.15
Beef tea, in cup	10	.15
per quart bottle	3 hrs.	1.00
Potage Chantilly	20	.25
Parmentier	20	.25
Jenny Lind	20	.25
panado, French style	30	.25
Strained gumbo	20	.25
Chicken gumbo	20	.25
a la Creole	20	.25
Puree of peas, Napier	25	.25
tomato	15	.20
Cream of tomato	30	.25
Allemande	10	.25
of sago	30	.25
Cream of artichoke	30	$0.25
of asparagus	25	.25
of oatmeal	25	.20
of corn	25	.20
Home-made vegetable soup	40	.30
Onion soup, German style	10	.20
Green turtle	25	.30
Clear green turtle	25	.35
Mock turtle	25	.25
Clam chowder	25	.35
Fish chowder	25	.35

RELISHES.

Celery	5	.15
Radishes	5	.10
Queen olives	5	.10
Californaia olives	5	.10
Olives stuffed with pimentos	5	.15
Sliced tomatoes	5	.25
Cucumbers	5	.20
Pickles	5	.10
Dill pickles	5	.10
Sweet pickles	5	.10
Mustard pickles	5	.10
Young onions	8	.10
Pickled onions	5	.15
Imported pickled pearl onions	5	.20
Chow chow	5	.15
Pickled cauliflower	5	.15
Stuffed Mangoes	5	.15
Pickled walnuts	5	.15
Pickled beets	5	.10
Pickled stuffed green peppers	5	.15
Salted almonds	3	.15
Major Gray chutney	5	.10
Bengal Club chutney	5	.10

FISH

Whitefish, broiled	17	$0.35
fried	17	.35
steamed	17	.35
planked	25	.50
Salt mackerel, boiled	20	.35
boiled with cream	15	.40
broiled	15	.35
Finnan haddie, broiled	15	.35
steamed	15	.35
in cream	20	.45
a la Delmonico	20	.50
Picked codfish in cream	25	.35
Codfish balls or cakes	20	.30
Codfish cakes, C. A. A.	25	.40
Salt codfish, villageoise	30	.35
Lobster (live) broiled whole	20	.50
steamed	15	.60
baked, American style	30	.60
a la Newburg	25	.65
a la Delmonico	25	.65
a la Bordelaise	30	.65
Patties of lobster (1)	20	.30
shrimps (1)	20	.25
Shrimps, a la Bordelaise	30	.60
a la Cardinal	20	.50
Deviled crabs, stuffed (1)	20	.25
Broiled sardines on toast	20	.40
Sardines Friture	15	.40
Kippered herring, broiled	18	.30

EGGS AND OMELETTES.

Boiled (3)	10	.20
Fried (3)	10	.25
Shirred (3)	15	.25
Scrambled (4)	15	.30
(3) with ham or bacon	15	.40
(3) with chipped beef	17	.40
(3) with tomatoes	18	.40
(3) with asparagus tips	15	.50
(3) with calf brains	18	.35
Scotch woodcock	25	.45
Poached on toast (3)	10	.35
C. A. A.	15	.40
a la Howell	15	.40
Eggs, en cocotte, Bedford (3)	20	.60
Omer Pasha (3)	30	.60
a la Meyerbeer (3)	25	.60
a la Mornay (3)	20	.40
a la Blanchard (2)	20	.45
au beurre noir (3)	15	.35
Omelette, plain	15	.25
with parsley	15	.35
with tomatoes	20	.35
au confiture	25	.40
Omelet, with ham or bacon	15	$0.35
with kidneys	25	.40
with mushrooms	25	.45
with fresh mushrooms	25	.50
with cheese	15	.35
Spanish	20	.55
with onions	20	.35
au rum	15	.45
a la Creole	20	.50
with oysters	25	.45
Souffiee	25	.60
C. A. A	25	.50
Celestine	30	.60

STEAKS.

Small steak		15	$0.50
combination		18	.80
SERVICE FOR			
Sirloin steak	one	15	.75
	two	25	1.25
extra	three	35	1.75
large	four	45	2.50
special	five	50	3.50
C. A. A.	seven	45	5.00
Tenderloin steak	one	15	.75
	two	25	1.25
extra large	three	30	2.00
Filet Chateaubriand	four	40	2.50
Mignon of tenderloin, broil'd	one	15	.40
saute	one	15	.40
combt'n	one	18	.70
Club steak	three	30	1.65
Porterhouse steak	two	35	1.75
extra	four	45	2.50
d'hle	six	50	4.00
Rib steak	one	10	1.00
extra	two	35	1.50
Veal steak		25	.75
Lamb steak		25	.65
Hamburger steak, plain		30	.60
a la Tartare		25	.55
Salisbury steak, fines herbes		30	.70

GARNITURE AND SAUCES FOR STEAKS

(Ready for Service with Steaks.)

FOR SIRLOIN.

	††	**
Onions smothered	$0.15	$0.25
French fried	.15	.25
broiled	.15	.25
Mushrooms	.20	.35
Fresh mushrooms	.40	.75
Truffles	.35	.65
Marrow	.20	.35
Bordelaise	.25	.45
Diable	.25	.40
Bearnaise	.25	.45
Anchovy		

FOR TENDERLOIN.

Onions, smothered	.15	.25
French fried	.15	.25
broiled	15	.25
Mushrooms	.20	.35
Fresh mushrooms	.40	.75
Truffles	.35	.65
Stanley	.25	.45
Rossini	.25	.45
Bearnaise	.25	.45
Anchovy	.25	.45

ROAST BEEF, CHOPS, ETC.

	†	*
Roast beef	8	$0.40
extra thick	8	.60
Hot—served from 12 m. to 9 p. m.		
Grilled roast beef	15	.40
Roast tenderloin of beef, larded, service for seven persons	45	3.50
Mutton chop (1)	25	.50
split (2)	25	.50
Tavern style	35	.60
English mutton chop (3)	30	.70
C. A. A. combt'n	30	.85
Broiled mutton kidneys on toast	20	.40
Lamb chops (2)	15	.50
with becon	15	.55
with French peas	15	.65
with asparagus tips	15	60
Lamb carbonades (2)	15	.50
carbonade combination	18	.60

†† service for one. ** service for two. † time required for service, minutes. * price

	†	*
Lamb kidneys en brochette	20	$0.40
on toast	20	.40
stewed	20	.50
Lamb hash	25	.35
Veal cutlet, plain	20	.40
breaded, tomato sauce	25	.45
Veal kidneys, broiled, on toast	20	.40
Vienna schnitzel, German style	25	.60
Calf's head vinaigrette	20	.40
financiere	20	.50
Calf's brains, huerre noir	15	.35
Pork chops	20	.35
combination	20	.50
Country sausage, broiled or fried	20	.35
cake	20	.35
Spareribs, broiled or fried	20	.30
Pork tenderloin	15	.45
Salt pork with cream gravy	20	.35
Fresh pig's feet, broiled	15	.35
Broiled ham or bacon	15	.30
Ham or bacon and eggs	15	.40
Rasher of bacon (1)	15	.20
Deviled ham with fried eggs	20	.45
Imported Frankfurt sausage with potato salad	15	.50
Sweetbreads, broiled	20	.55
en brochette	25	.75
sautewith French peas	25	.80
with mushrooms	25	.80
with asp'rg's tips	25	.80
C. A. A. combination	25	.70
Broiled calf's liver and bacon	15	.35
fresh honey comb tripe	20	.25
Chipped beef in cream	25	.40
Roast beef hash	25	.35
Corned beef hash	25	.25
poached eggs	25	.40
Chicken hash, poached eggs	25	.45
with green peppers	25	.45
Minced turkey a la Reine	25	.60
Spanish fries	20	1.00
Fried apples and salt pork	25	.35
Broiled apples, plain	15	25
and bacon	15	.35
Marrow bones on toast	25	.25
Grilled beef bones	20	.25
Grilled turkey bones	20	.35
Grill combination	25	.50
Broiled fresh mushr'ms on toast	15	.40
sous cloche	15	.45
Fresh mushrooms in cream	20	.45
au gratin	20	.45
Maryland	25	.70
Broiled chicken, half	20	.55
Roast chicken, whole	60	1.00
Chicken en casserole, whole	60	1.25
Maryland, half	20	.70
family style, half	40	.60
Philadelphia squab, broiled	15	.50
roasted	20	.55

COLD—MEATS, DELICATESSEN, ETC.

Roast beef	15	$0.40
extra thick	15	.60
Ham	15	.35
Westphalia	15	.45
Turkey	15	.40
Sliced chicken	15	.50
Roast spring chicken, half	15	.55
Beef tongue	15	.35
Pickled lamb tongue	15	.25
Lamb, mint sauce	15	.45
Pressed corn beef	15	.30
Assorted cold meats	15	.35
Smoked beef	15	.30
Pate de foie gras	15	.50
Boston baked pork and beans	15	.25
Cervelat sausage	15	.25
Lyon sausage	15	.25
Boneless pig's feet	15	.30
Sardines	20	.20
Kieler sprotten	15	.35
Hamburg marinaded herring	20	.25
Imp'ted pick'd herring in bouillon	15	.35
Kippered herring	15	.25
Yarmouth bloaters	15	.30
Smoked sturgeon	15	.20
Smoked herring	15	.20
Sardellen	15	.25
Thon marine	15	.40
Russian caviar	15	.30
Cold boiled lobster, each	15	.60
Lobster, mayonnaise	15	.65
Figaro	10	.50

SALADS.

Lettuce, French dressing	15	$0.25
mayonnaise	15	.25
German dressing	20	.25
and tomato	15	.25
Tomato, French dressing	15	.25
Princesse	20	.35
with anchovies, mayonnaise	25	$0.40
Cucumber, French dressing	15	.20
Combination	15	.25
C. A. A.	10	.25
Celery	15	.25
Vegetable	25	.20
Italian	40	.40
Watercress	20	.20
and apple	20	.25
Waldorf	40	.25
Potato	15	.20
Herring	20	.25
Beet	15	.20
Cole slaw, plain	20	.20
German dressing	25	.25
Asparagus vinaigrette	15	.15
tips	15	.25
German asparagus	15	.90
Russe	35	.50
Anchovy	20	.40
Ox palate	20	.25
Lobster	25	.50
Shrimp	25	.40
Crab	35	.40
Salmon	25	.45
Chicken	20	.50
Fresh fruit		

POTATOES.

Boiled (ready from 12 to 2—6 to 8 p. m.)	5	$0.10
to order	20	.10
in jackets	20	.10
Baked (ready from 12 to 2—6 to 8 p. m.)	5	.10
to order	40	.15
Special baked	15	.20
German fried	15	.15
French fried	15	.15
Lyonnaise	20	.15
Hashed brown	15	.15
Hashed in cream	15	.20
Broiled	15	.15
Saratoga chips	10	.15
Julienne	15	.15
Sante	15	.15
Au gratin	15	.20
C. A. A.	15	.20
Stewed in cream	15	.20
In cream, to order	30	.20
Parisienne	15	.15
Anna	35	.30
O'Brien	15	.20
Mashed to order (ready from 12 to 2 p. m.)	30	.15
Potato croquettes	15	.30
Sweet potatoes, broiled	15	.15
baked, to order	30	.15
Saute	15	.15

VEGETABLES.

Green peas	15	$0.20
French peas	15	.30
String beans	15	.20
French string beans	15	.30
Lima beans	15	.20
French Lima beans	15	.30
Wax beans	15	.20
Cut beans in cream (Imp. Hamb'g)	15	.30
Sweet corn	15	.20
Corn au gratin	15	.20
fritters	15	.20
Succotash	15	.20
Asparagus, American, with drawn butter	15	.25
American, Hollandaise	15	.25
German	15	.90
Fond d'artichoke	15	.50
Macaroni, plain	20	.20
au gratin	20	.20
Creole	20	.25
Milanaise	20	.25
Spaghetti, plain	20	.20
au gratin	20	.20
Neapolitan	20	.25
Milanaise	20	.25
Hot or cold boiled rice with milk cream	15	.20
Onions, boiled plain	15	.25
broiled	15	.15
stewed in cream	15	.20
Stewed tomatoes	15	.20
Tomatoes, stuffed with fresh mushrooms	20	.40
Fresh mushr'ms, broiled or saute	15	.40
Stuffed green peppers	20	.35
Spinach with egg	15	.20
Stewed cucumbers in cream	20	.25
celery	15	.25
carrots	15	.15
Mashed yellow turnips	15	.15
Beets	15	.15
Cabbage	15	.15

PASTRY.

Assorted cake	5	$0.10
Almond macaroons	5	.10
Lady fingers	5	0.10
Swiss meringue	10	.20
Meringue glace	10	.20
Charlotte Russe	10	.20
Chocolate eclairs	5	.10
Apple pie	5	.10
Apple and ice cream a la mode	5	.20
Almond Souffle pudding	35	.20
Omelette Souffle	25	.50
C. A. A.	25	.50

ICE CREAM.

New York	5	$0.15
Vanilla	5	.15
Mixed	5	.15
Ice cream and cake	8	.20

ICES.

Lemon	5	$0.15
Orange	5	.15
Pineapple	6	.15
Strawberry	8	.15
Benedictine punch	8	.15
Curacoa "	8	.15
Chartreuse "	8	.15
Roman "	8	.15
Cardinal "	8	.15
Frozen cream "	10	.15
Siberian "	10	.15
Florida "	8	.15
Royal "	8	.15
Victoria "	8	.15
Imperial "	8	.15
Ices or punches with cake	10	.20

FRUIT.

Apples	5	$0.15
Oranges, whole	5	.20
sliced	5	.20
juice	5	.20
Bananas and cream	6	.20
Baked apples and cream	5	.20
Stewed prunes, plain	5	.20
with cream	5	.25
with whip'd cream	5	.30
Washed figs	5	.15
Salted nuts	5	.15
Nuts and raisins	5	.20
Canton ginger	5	.15
Assorted fruit	5	.25

PRESERVES, FRUIT JAMS, ETC.

Preserved figs	5	$0.15
figs with cream	5	.20
Pears, Bartlett	5	.25
apricots	5	.25
pineapple	5	.25
green gages	5	.25
peaches, Cal.	5	.25
raspberries	5	.25
strawberries	5	.25
imp. raspberries	5	.35
" strawberries	5	.35
cherries, white	5	.25
red	5	.25
brandied cherries	5	.35
maroons	5	.35
Bar le Duc jelly, currants, red per jar	5	.45
white, " "	5	.45
strawberries " "	5	.45
Strawberry jam	5	.25
Raspberry "	5	.25
Crab apple jelly	5	.20
Quince "	6	.20
Guava "	5	.20
Calf's foot "	5	.25
Currant "	5	.15
Apple sance	5	.20
Apple sauce with cream	6	.25
Strained honey	5	.15
Comb honey	5	.15
Orange Marmalade (home made)	5	.25

CHEESE.

(WITH TOASTED CRACKERS, RYE BREAD, PUMPERNICKEL.)

American	5	$0.10
Roquefort	5	.15
Camembert	5	.15
Brie	5	.15
Port du Salut	5	.15
Canadian	5	.15
Club house	5	.15
Stilton	5	.15
Gorgonzola	5	.15
Edam	5	.15
Swiss	5	.15
Cream	6	.15
Neufchatel	5	.15

COFFEE, TEA, ETC.

Mocha and Java coffee— mall pot	5	$0.15
large pot	5	.25

† service for one. * service for two. ‡ time required for service, minutes. * price

	†	*
Postum cereal—small pot	20	$0.15
large pot	20	.15
Turkish coffee, per cup	30	.25
Café noir	6	.10
glace	5	.15
Iced coffee, per glass	5	.10
English breakfast, Oolong, Young Hyson, Ceylon, Mixed tea — Tea, per pot	5	.15
Iced tea, per glass	5	.10
Chocolate, Cocoa, Broma — per pot	15	.15
Buttermilk, per glass	5	.05
per pitcher	5	.10
Milk, per glass	5	.05
per pitcher	5	.10
Half and half, per glass	5	.10
per pitcher	5	.15
Cream, per glass	5	.15
per pitcher	5	.25

With Bread and Butter, 10c. extra. Unsalted Butter served, if desired.

DAIRY DISHES.

Oatmeal and cream, to order, hot or cold	20	$0.20
Hominy grits and cream	25	.20
Pettijohns breakfast food	20	.20
Cracked wheat	35	.10
Cream of wheat	25	.20
Cerealine	20	.20
Cornmeal mush	20	.10
Nutflake oatmeal	20	.20
Fried mush with maple syrup	15	.20
with honey	15	.25
Oatmeal or rice with milk, hot or cold	10	.25
Bowl of milk, hot or cold, with bread, crackers, zweiback, shredded wheat biscuit or pull bread	10	.25
Boiled rice with cream, hot or cold	10	.25
Shredded wheat biscuits, plain	5	.10
with cream	5	.20

CAKES.

Buckwheat	15	$0.15
Corn	15	.15
Rice	15	$0.15
Wheat	15	.15
Pancake, German	20	.35
apple	20	.35
Vienna	25	.35
French	15	.35

TOAST.

Dry	10	.10
Buttered	10	.15
Dipped	10	.20
French, Sabayon	20	.30
Milk	15	.20
Cream	15	.25
Brown bread	15	.10
Shredded wheat biscuits	10	.10
Waffles with maple syrup	15	.15
with honey	15	.20
Rusk (home made)	5	.10

BREAD.

Home made bread		
French "	5	
Corn "	5	
Graham "	5	
Rye "	5	
Pull "	5	
Pumpernickel "	5	
Boston Brown "	5	

SANDWICHES.

Ham	10	$0.15
Tongue	10	.15
Chicken	10	.20
Swiss or Edam cheese	15	.15
Swiss herbes cheese	15	.15
Corned beef	15	.15
Bacon and egg	15	.20
Ham and egg	20	.20
Turkey	10	.20
Turkey a la Creole	20	.25
Club house	15	.25
Cold roast beef	10	.25
Caviar	15	.25
Sardine	20	.30
Lamb	15	.15
Boiled or fried egg	10	.15
Lobster salad	20	.30
Cervelat	10	.20
Chickeo salad	20	.25
C. A. A.	20	.25

RAREBITS.

Welsh rarebit	15	$0.40
Yorkshire rarebit	15	.45
Golden buck, plain	15	.50

FROM THE CHAFING DISH.

Oysters, a la Poulette	20	.50
Maryland	25	.50
fricasseed	25	.50
Oyster crabs, a la Newburg	25	1.25
Hashed clams on toast	25	.45
Finnan haddie, Delmonico	25	.50
Newburg	25	.50
in cream	25	.45
Terrapin, Baltimore	25	.65
Maryland	25	.65
Lobster, a la Newburg	25	.65
a la Delmonico	25	.65
Frog legs, a la Wells	25	.70
Crab meat, Maryland	25	.50
Sweetbreads, a la Poulette	25	.70
stewed in cream	25	.70
en ragout	25	.70
fricasse	25	.70
with asparagus tips	25	.75
Lamb emince	25	.55
fries, Toulouse	25	.50
Chicken, family style	25	.70
Marengo	35	.70
fricasse	30	.70
livers	15	.40
Minced turkey, a la Reine	20	.60
Fried salt pork, with cream gravy	15	.40
Chipped beef, with scrambled eggs	15	.50
Sauerkraut, with Frankf't sausage	15	.45
with spareribs	25	.45
Macaroni, a la Creole	15	.40
Spaghetti, a la Creole	15	.40
Spinach, with broiled bacon	15	.45
with braized sweetbreads	25	.75
with broiled veal kidneys	20	.50
Fresh mushrooms in cream	20	.50
a la Poulette	20	.50
Marylaod	25	.50
Scrambled eggs	15	.40
Welsh rarebit, a la Wooster	15	.45

Epicures desiring to prepare their own dish may do so.

†† service for one. ** serivce for two. † time required for service, minutes. * price.



Typical of the silverware designed for Hotel Pennsylvania, New York, by Reed & Barton.

Chicago Chefs Give Unique Banquet.

At the banquet given by the Chefs' Club of Chicago to the International Stewards' Association, each course of the menu was the specialty of a prominent chef whose name was printed on the card under the dish, as shown in the menu herewith reproduced.

Tripe, mode de Caen.
Recipe by Firmin Delpire, chef Edelweiss Restaurant.

Short ribs of beef, home style.
Recipe by Chas. Merkle, chef Union League Club.

Eggs Chantecleer.
Recipe by Theo. Pierrot, chef Congress Hotel.

Chicken salad.
Recipe by Albert Stolle, chef Hof Brau Restaurant.

Cottage cheese.
Recipe by Albert Gaillard chef Grand Pacific Hotel.
Wurzburger Clysmic Coffee

* * *

TRIPE A LA MODE DE CAEN.

One whole fresh tripe (from young steer preferred); eight raw calf's feet, honed; four ox feet, honed; one ham bone, four pounds salt pork, one large kitchen bouquet, three ounces whole pepper, two heads of garlic, three quarts of tomatoes, one-half gallon of good stock, two quarts of hard cider.

Proceed as follows: Have a four gallon earthen crock or jar—with cover.

First—Cut flat very thin strips of the salt pork and line the bottom and sides of jar three inches above top.

Second—Plant kitchen bouquet in middle of bottom. (Kitchen bouquet—four leeks, two celery stocks, two bunches of parsley, two heads of garlic, eight bay leaves, twelve whole clover, two large carrots, three onions sliced lengthwise; bunch this all together with a small string with cloves and bay leaves inside.

Third—Place ham bone and ox feet all around the bouquet.

Fourth—Cut up the tripe in three-inch squares and cover the bottom of the jar and alternately with the calf's feet (boned) up to the top.

Fifth—Pour in the tomatoes, the stock and the cider.

Sixth—Crush the whole pepper with the blade of a knife, salt, a little cayenne pepper, and cover the whole with the pork lining that is extending above the jar three inches.

Seventh—Put cover on and close hermetically by mixing flour and water and paste all around the cover.

Eighth—When this is done put the whole in a moderate oven (baker's oven preferred). Let cook for twelve hours. Careful watch is necessary as the tripe must be cooked slowly and at the same temperature all the time.

Ninth—After the cooking is done, remove cover and carefully take tripe, ox feet and calf's feet out of the jar and place them in separate sauce pans. Strain the sauce through a coarse strainer; remove all fat and grease of same. If the sauce is too thin put same back on the range and add a couple of spoons of demi-glace and a little good sherry. Let it simmer until very tasty, and pour the whole over the tripe. This dish is supposed to be seasoned highly. Serve hot with toasted French bread.

* * *

SHORT RIBS OF BEEF, HOME STYLE.

Take short ribs or brisket beef; parboil, then wash off; put on fire again with enough water to cover, and add one gallon tomatoes, passed through a colander sieve; add three stalks of leeks, cut fine; add bouquet of celery and parsley tied together (so it can be removed when done); about twenty minutes before it is done add raw potatoes. Serve hot. Season to taste.

* * *

EGG CHANTECLEER.

Poached egg soft, breaded and fried.
Puree Soubise (puree of onions in cream).
Tartelette crust.
Slice of pickled beef tongue, cut round.
A cock's comb cooked, and a slice of truffles.
Tomato sauce.

Put the puree soubise in the tartelette, cover with the slice of tongue. Put the fried poached egg on top, garnish the egg with the cock's comb and truffle, and a little tomato sauce.

* * *

CHICKEN SALAD, A LA RICHELIEU.

Twenty ounces of chicken, 4 ounces of celery, 3 ounces of pineapple, 7 ounces of pimentoes, 1 pint of mayonnaise, will make two quarts of chicken salad.

A five-pound hen, when boiled, will give twenty ounces of meat.

Cut the chicken, celery, pineapple, and pimentoes in pieces one inch long and three-quarters of an inch thick; season to taste with salt, pepper, cayenne pepper, celery salt, and lemon juice, and mix in the mayonnaise. Serve on leaves of lettuce. Cover the salad with some mayonnaise. Garnish with capers, beets and hard boiled eggs.

A thirty-cent luncheon at the Home Dairy Restaurant, Denver:

German noodle
Fricassee of lamb, green peas
Mashed potatoes Sauerkraut
Vanilla cream pie or apple pie
Tea, coffee, milk or buttermilk

Every issue of THE HOTEL MONTHLY (published at Chicago) contains specimen menus and bills of fare. Also information of interest to all caterers. If you are not familiar with this publication write for a sample copy.

BANQUET PROSPECTUS, HOTEL BALTIMORE.

Meal Price, 3.50	**Date** Dec 15-1905
Wines, Extra	**Time** 9 P.M. –
Cigars, Extra	**Room** Italian Cafe
Decorations, Extra $25.00	**No. Plates Guaranteed** 46
Music, Included	**Hotel Arrange for** 50
Menus, Included	**For Whom** Delta Tau Delta Frat.
Total,	**By** Wm P. Berland N.Y. Life Bldg

Menu.	Wines.
Blue Points, Mignonette	A Martini
" Clear Green Turtle	
Olives Celery Salted Almonds	
" Stuffed Lobster, Baltimore	Chateau Larose
" Broiled Fresh Mushrooms on toast	
" Frozen Egg Nog	Cigarettes
" Roast Squab Chicken with dressing	G.H. Mumm's "Extra Dry".
" Parisienne Potatoes in cream	
" Tomatoes en surprise	
" Neapolitan Ice Cream	
" Assorted Cake	
" Camembert Cheese	
" Coffee	Apricot Brandy
	Cigars

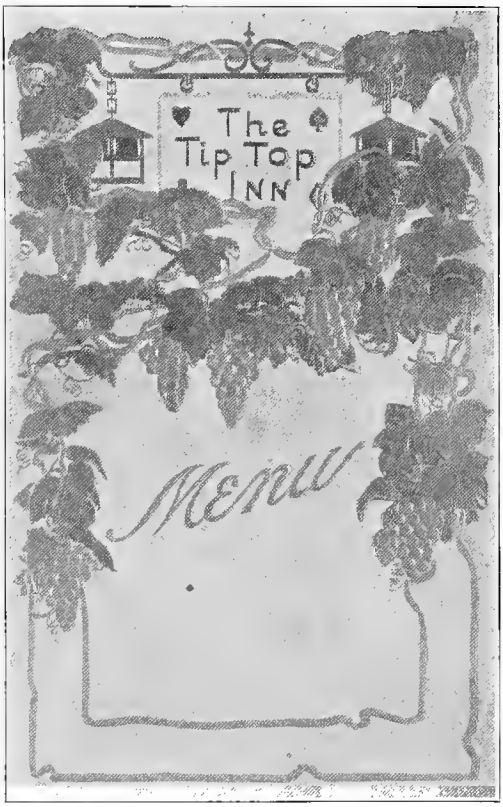
GEO. O. RELF.

ILLUSTRATION OF LEAF (WRITTEN IN DUPLICATE) OF A STEWARD'S BANQUET BOOK.

One of the best ideas for a Steward's Banquet Book that we have seen, is that in use in the Baltimore in Kansas City. Each leaf has "banquet prospectus" in duplicate (detachable at perforated line); also detachable from stub at perforated line. One copy is for the party giving the banquet; the other is for the steward. The stub contains all the information on the prospectus sheet. The illustration herewith of a leaf is kindly furnished by George O. Reif, assistant manager of the Baltimore. It is so clear as to be self-explanatory.

THE TIP TOP INN, CHICAGO

Is Operated by a Man Who Loves His Business and Who Has the Loyal Support of Employes Who Have Been With Him Many Years.



Cover design for Tip Top Inn Bill of Fare.

Two laymen were talking about catering, and commented on the few who appeared to be successful in this business. One asked the other to what quality he attributed the success of Mr. Hieronymus, proprietor of The Tip Top Inn, Chicago. The reply was: "His soul is in his business."

Mr. Hieronymus is a conspicuous success. His place of business is located on the ninth floor of the Pullman Building, which is one of the oldest buildings on Michigan boulevard, and with no sign of any kind on the building to indicate that a restaurant is operated in it. Nevertheless, this restaurant is one of the best patronized in Chicago, and during the busy hours the elevators are taxed to their capacity.

The editor of THE HOTEL MONTHLY asked Mr. Hieronymus how he managed to build up and hold so large a business. He replied, modestly, "I love my business."

* * *

Mr. Hieronymus employs negro waiters, and many people wonder how he gives such good service with negroes. In replying to our inquiry on this subject, he said, in substance: "I have tried to be a friend of the negro in this business, and have always employed them. It is in the Palmer House and The Tip Top Inn that the negro has held his position all these years in Chicago. I have their work systematized. Each waiter knows his station and what he has to do, and each station has its captain, who is my representative, and I am always accessible. There is discipline, but no bad language. Every employe must be self-respecting and a credit to the establishment. The waiters appreciate the treatment and are loyal. It is the same way with the cooks; they are loyal, and have time and again given evidence of it.

"The policy here is to minimize waste. The high cost of living today is due in a large measure to waste, not alone in material, but in time."

* * *

We asked Mr. Hieronymus regarding the specialties which draw epicures to his place. He said, in substance: "I enjoy preparing food; I like to make things eye-pleasing and appetizing and to serve the dish that brings the compliment of the

July 22, 1920

The Tip Top Inn

SELECTION OF COLD DISHES

Hors d'Oeuvre Varie, per Person 90
Lobster Cardinal 1.00 — Crabmeat Cardinal 80
Lobster Cocktail 1.00 — Crabmeat Cocktail 75
Stuffed Eggs Anchovies 60 — Fresh Shrimps Brochette 80

SOUP IN CUP

Gumbo 30 — Crab Gumbo 40 — Essence of Chicken 30
Tomato Bouillon 30 — Clam Broth 30
Consommé en Gelee 30

ENTREES

Columbia River Salmon, Mayonnaise 90
Chicken and Ham, Virginia 1.25
Veal Cutlet Breaded, String Bean Salad 90
Frozen Chicken Salad 90
Pickled Lamb Tongue, in Aspic 80

SALADS

Romain and Cantaloupe 45
Head Lettuce 35 — Romain 35 — Watercress 35
Combination 40 — Cucumber 35 — Tomato 40
Chiffonade 45 — Fruit 60
Alice 60 — Fresh Cherry 50
Ladies Delight 65 — Romain and Grapefruit 65

ICED DRINKS

Café Glacé 40 — Chocolate Glacé 45 — Iced Coffee 25
Iced Tea 25 — Grape Juice Julep 40
Orange and Egg Punch 40
ICED CIDER 25-50

Service for 1 Person Only



A Selection of Choice Beverages and Mixed Drinks

	Per ½ Bottle	Per Bottle
Sparkling Pomona Extra Dry	$1 00	$2 00
Sparkling Spitz Cider	60	1 00
Sparkling Appiju ... Splits 25	30	....
Sparkling Russet Cider	1 00	2 00
Sparkling Grape Juice, White	$0 60	$1 60
Still Grape Juice, Red	65	1 30
Still Grape Juice, White	65	1 30
Loganberry Juice (Phez) Splits 40	80	1 60

Cups, Coolers, Etc.

	Per ½ Bottle	Per Bottle
Pomona Sparkling Fruit Cup	$1 25	$2 50
Pomona Sparkling Tip Top Cooler	1 25	2 50
Spitz Sparkling Cider Cup	90	1 60
Spitz Sparkling Tip Top Cooler	90	1 80
Loganberry Cup	1 25	2 50
Grape Juice, White Cup	$1 00	$2 00
Grape Juice, Red Cup	1 00	2 00
Grape Juice, Sparkling, White Cup	1 25	2 50
Grape Juice, Sparkling Tip Top Cooler	1 25	2 50
Loganberry Punch	1 25	2 50

Beer on Draught and Bottled

	Per Bottle
Buck Pale	$0 25
Budweiser	25
Root Beer	25
Birch Beer	25
Malt Marrow	25

Mineral Waters, Ginger Ale, Etc.

	Splits	½ Bottle	Bottle
White Rock	Splits 20	$0 30	$0 60
Poland (Still)		25	30
Buffalo " ½ Gal.			65
Vichy Celestine		40	80
Pluto	Splits 25		
Ginger Ale, Imported	Splits 25	½ Bottle 40	Bottle
Ginger Ale, Domestic	20	30	
Sarsaparilla, Imported	30	40	
Sarsaparilla, Domestic	20	30	

Mixed Drinks

Tip Top White Grape Juice Cup, Individual 35c

	Each
Grape Juice (White) Punch	$0 30
Grape Juice (White) High Ball	25
Grape Juice (Red) Punch	30
Grape Juice (Red) High Ball	25
Loganberry Punch	35
Loganberry High Ball	25
Loganberry Cooler	35
Ginger Ale High Ball	20
Horse's Neck	35
Shandy Calf	30
Milk Punch	30
Milk Shake	30
Vichy and Milk	20
Buttermilk Fizz	20
Sweet Cider, Glass	15
Grape Juice (White) Rickey	$0 30
Grape Juice (Red) "	30
Loganberry "	25
Ginger Ale "	25
Sarsaparilla "	25
Boston, Cooler	35
Raspberry Cobler	35
Orangeade, Plain	30
Orangeade with Egg	40
Orange and Egg Punch	40
Lemonade, Plain	25
Lemonade with Egg	35
Lemonade Fruit	30
Lemonade with Grape Juice	35
Lemonade with Loganberry Juice	35
Lemonade with White Rock	35

A page from the Tip Top Inn Bill of Fare.

people who know how to eat. The greatest joy I have in my business is when I can make some special dish to please some good friend or patron and see him leave satisfied."

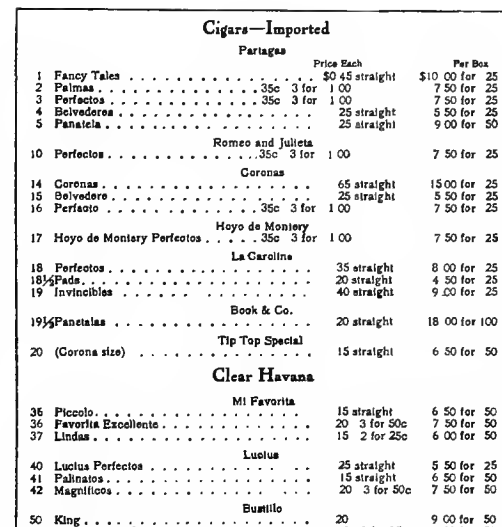
* * *

We asked Mr. Hieronymus why the cabaret has never gained a foothold in his place. He replied that he is not partial to cabaret; that he feels that he is a restaurant man and not an entertainer beyond that, except for music. Mr. Walter Blaufuss has been the director of his orchestra for many years and knows Mr. Hieronymus' standard of music, which is in keeping with the establishment.

* * *

We were interested in the bills-of-fare of The Tip Top Inn, and asked Mr. Hieronymus for permission to reproduce them in THE HOTEL MONTHLY, which permission he granted. The bill-of-fare for the day is a folder, seven by eleven inches, the cover carrying a panel headed "Selection of Cold Dishes," and framed in a design to suggest cool weather. This selection of cold dishes we reproduce elsewhere, also the two inside pages of the card; the left-hand page headed "Original Dishes," listing only dishes of Mr. Hieronymus' creation.

The restaurant's complete bill-of-fare is in the form of a book of sixteen leaves, bound together so that the two inside leaves are the smallest, and each of the underlying leaves bound so that the top rises about one-half an inch above the sheet on top of it, and in the panel formed by the exposed



Cigars—Imported

Parlagas

		Price Each	Per Box
1	Fancy Tales	$0 45 straight	$10 00 for 25
2	Palmas	35c 3 for 1 00	7 50 for 25
3	Perfectos	35c 3 for 1 00	7 50 for 25
4	Belvederes	25 straight	5 50 for 25
5	Panatela	25 straight	9 00 for 50

Romeo and Julieta

10	Perfectos	35c 3 for 1 00	7 50 for 25

Coronas

14	Coronas	65 straight	15 00 for 25
15	Belvedere	25 straight	5 50 for 25
16	Perfecto	35c 3 for 1 00	7 50 for 25

Hoyo de Monterey

17	Hoyo de Monterey Perfectos	35c 3 for 1 00	7 50 for 25

La Carolina

18	Perfectos	35 straight	8 00 for 25
18½	Pads	20 straight	4 50 for 25
19	Invincibles	40 straight	9 00 for 25

Book & Co.

19½	Panetalas	20 straight	18 00 for 100

Tip Top Special

20	(Corona size)	15 straight	6 50 for 50

Clear Havana

Mi Favorita

35	Piccolo	15 straight	6 50 for 50
36	Favorita Excellente	20 3 for 50c	7 50 for 50
37	Lindas	15 2 for 25c	6 00 for 50

Lucius

40	Lucius Perfectos	25 straight	5 50 for 25
41	Palmatos	15 straight	6 50 for 50
42	Magnificos	20 3 for 50c	7 50 for 50

Bustillo

50	King	20	9 00 for 50
51	Perfecto Grande	15 2 for 25c	6 00 for 50
52	Bankers	15 2 for 25c	6 00 for 50

Tom Palmer

61	Brevas	15 straight	6 50 for 50
62	Favorita	20 straight	9 00 for 60

Cigarettes

45	Tip Top Inn Cigarettes, made by Pinkus Bros., N. Y.	$0 25
46	Rameses II	25
47	Pall Mall, Regular Size	Plain or Cork 30
48	Egyptian Deities, No. 3, Cork Tip	30
49	Egyptian Deities, Plain	30
50	Egyptian Luxury, mild, Cork Tip	20
51	Philip Morris	30
52	Condax, Straw Tips	30
54	Schinasi Bros., Naturals	20
55	Melachrino, No. 9, Cork Tips	20
56	Melachrino, No. 9, Plain	20
57	Melachrino (No. 4)	35
58	Mogul, Cork Tip	20
59	Murad	20
50	Brenings Own	30

After Dinner Cigarettes

62	Pall Mall, King Size	45

Tip Top Specialties

Lobster or Chicken Salad (all White Meat) or Mexican	pt. 2 00	qt. 4 00
Chicken Salad, White and Dark Meat or Mexican	pt. 1 75	qt. 3 50
Russian Dressing	pt. 90	
Roquefort "	pt. 1 00	
Mayonnaise "	pt. 1 00	
Herring, Tip Top	pt. 75	qt. 1 50
Surf Gurke	pt. 50	qt. 1 00
Tip Top Special Salad Oil	pt. 1 00	qt. 2 00
Giant Ripe Olives		qt. 1 25
Tip Top French Dressing		Bottle 75
Tip Top Special Blend Coffee		per lb. 50

A page from the Tip Top Inn Bill of Fare.

half-inch space, there is printed a caption heading for that particular page, which indicates the contents. We reproduce all these pages in reduced facsimile, as indicative of what we believe to be the most complete list of foods in any restaurant bill-of-fare. The cover design is a work of art in colors, and done by Rogers & Company. The photographic reproduction does not do it justice, but gives an idea of the clever design.

The editor was recently a guest at a wonderful banquet which appealed to the five senses, sight, hearing, smell, taste and touch. The table was beautifully decorated. The air was laden with the perfume of flowers. Music brought to the feast a concord of sweet sounds. The foods pleased the palate. The banquet was real, because we could touch the things that we could see, smell and taste.

The candy kid is a grown-up, judging from hotel candy-shop patrons.

Oysters

In season all months containing letter "R"

Rockaway Bake Hieronymus	$0 60
Shell Roast with Bacon	60
Shore Stew, Cooked at Table	for two 2 00
Celery Stew, Cooked at Table	65 1 25
Spiced Lynn Haven Oysters	50

Relishes

Green Pepper Stuffed, Piquant	40
Celery, Stuffed, Roquefort Cheese	75
Celery, Stuffed with Wineherring	65
Stuffed Celery with Lobster	1 00
Filets of Lobster Cardinal	1 00
Filets of Lobster Mephisto (Hot)	1 00
Lobster Cocktail	1 00
Lobster Filets and Wineherring on Lettuce	1 00
Lobster in Shell Exquisite	1 50
Filets of Wineherring and Celery Frappe	60
Sardines Deviled (Hot)	75
Crab Flake Cardinal	80
Crab Meat Cocktail	75
Crab Cup Ravigotte	75
Crab Cup Grace Louise	75
Stuffed Eggs a la Russe	60
Anchovies Tomato a la Russe	75
Prince George	60

Soups en Tasse

Chicken and Clam Broth, Whipped Cream	35	Clear Terrapin, Amontillado	50
Clam Broth Narraganset	40	Cream Terrapin, Madere	50
Lobster Broth a la Stanley	40	Tomato Gumbo en Tasse	30
Tomato Crab Gumbo	40	Mousse of Young Peas	30
Clear Turtle a l'Imperial	50	Crab Meat Chowder	40

Shell Fish

Stuffed Lobster, Pullman	1 50 3 00	Broiled Live Lobster, Spiced Butter	1 50 3 00
Stuffed Lobster in Shell, Tip Top	1 50 3 00	Lobster en Coquille, Tip-Top Inn	1 50 3 00

Chafing Dish Specials

Imperial Steak for two	5 00	Calf's Sweetbreads, Mexicaine	1 25 2 50
Imperial Tenderloin for two	5 00	Calf's Sweetbreads, Tip-Top Inn	1 25 2 50
Chicken Flakes, a la Kingsbury	1 60 3 20	Lobster, Tip-Top Inn	1 50 3 00
Chicken Flakes, Tip-Top Inn	1 60 3 20	Crabmeat a l'Orleans	1 00 2 00
Chicken Flakes, a la Pullman	1 60 3 20	Flaked Breast of Capon Caruso	1 50 3 00
Chicken Flakes, Mexicaine	1 60 3 20	Sweetbread and Chicken Newburg	1 50 3 00
Chicken Flakes, Newburg	1 60 3 20	Chicken and Lobster Newburg	1 50 3 00

A page from the Tip Top Inn Bill of Fare.

Original Dishes

Baked Stuffed Whitefish with Crabmeat	$1 10 $2 20
Filet of Sole with Crabmeat	80 1 60
Filet of Sea Bass, Tip-Top	90 1 80
Hard Shell Crabs (Hot) Supreme	per person 60
Boned Bass, Piccadilly Sauce	80 1 60
Squabs Stuffed a la Rothschild	2 25
Calf's Sweetbreads, Clace Louise	1 25 2 50
Calf's Sweetbreads, Mex.	1 25 2 50
Calf's Sweetbreads, Tip Top Inn	1 25 2 50
Grilled Chicken a la Strassbourg	1 75 3 50
Boned Grilled Chicken Spaghetti, Tip-Top Inn	1 75 3 50
Chicken Breast, Sam Ward	1 75 3 50
Milk-Fed Chicken, Adolf	for two 3 00
Milk-Fed Chicken Fried, Arkansas	1 75 3 50
Milk-Fed Chicken, Royal or Colonial	1 75 3 50
Breast of Milk-Fed Chicken, Carême	1 75 3 50
Breast of Milk-Fed Chicken, au Beurre	1 75 3 50
Breast of Milk-Fed Chicken, Nivernaise	1 75 3 50
Breast of Milk-Fed Chicken, Virginia Sous Cloche	per person 1 75
Guinea Chicken, Royal	1 75 3 50
Breast of Guinea Chicken, Carême	1 75 3 50
Breast of Guinea Chicken, au Beurre	1 75 3 50
Breast of Guinea Chicken, Nivernaise	1 75 3 50
Omelette, Edsall	90
Omelette, Kingsbury	90
Filet Mignon, Strassbourg, each	1 75
Planked Combination Loin Chop, each	1 50
Planked Sirloin, Tip-Top Inn	for one 2 50, two 5 00, three 7 50, four 10 00
Planked Tenderloin, Tip-Top Inn	for one 2 50; two 5 00, three 7 50, four 10 00

Salads

Hearts of Lettuce with Cheese Croquettes	50 1 00	Tip-Top Inn Salad	60 1 20
Salad Figaro	50 1 00	Salad Alice	60 1 20
French Endive Combination	60 1 20	Imperial Fruit Salad, for two	1 50

Desserts

Tip-Top Fakir	75	Glace Edsall	75
Cup Pullman	50	Colonial Cup	75
Peach a la Bellevue	50	Omelette Extravaganza	1 25
Parfait Nouveau	50	Omelette Glace Surprise	1 25

Cheese

Stuffed Pears with Cream Cheese Bar le Duc	60
Camembert with Romain Oriental	60
Fromage Antique	35
Tip-Top Special	30

Coffee

French Drip Coffee	35	Café Diable	
Café Brulo		" au Kirsch	

A page from the Tip Top Inn Bill of Fare.

Chafing Dishes

Chicken Flake, Tip Top Inn	$1 60 $3 20
" " Kingsbury	1 60 3 20
" " with Mushroom, Pullman	1 60 3 20
" " Stewed, with Green Pepper	1 60 3 20
" " Mexicana	1 60 3 20
Chicken Breast, Sam Ward	1 75 3 50
Calf Sweetbread, Sam Ward	1 25 2 50
" " a la King	1 25 2 50
" " Tip Top Inn	1 25 2 50
Roast Beef Hash, Southern Style	75 1 50
Welsh Rarebit	65 1 30
Golden Buck	70 1 40
Yorkshire Buck	70 1 40
Lobster a la Newburg	1 50 3 00
" Maryland	1 50 3 00
" Sauta, Bordelaise	1 50 3 00
" Tip Top Inn	1 50 3 00
" Curry a l' Indienne	1 50 3 00
" a la King	1 50 3 00
Fresh Crab Flake, Delmonico or Creole	1 00 2 00
" " " Maryland or Newburg	1 00 2 00
" " " a la King or Melba	1 00 2 00
Frog Legs, Poulette	1 00 2 00
Finnan Haddie in Cream	85 1 70
" " Delmonico	90 1 80
Oysters a la Marguerite	75 1 50
" Maryland	75 1 50
" a la Newburg	75 1 50
" a la Poulette	75 1 50
Fresh Shrimp, Creole	90 1 80
" " Baltimore	90 1 80
" " Curry a l' Indienne	90 1 80
Scallops a la Newburg	1 00 2 00
" Poulette	1 00 2 00
Terrapin, Maryland	1 50 3 00
" Baltimore	1 50 3 00

A page from the Tip Top Inn Bill of Fare.

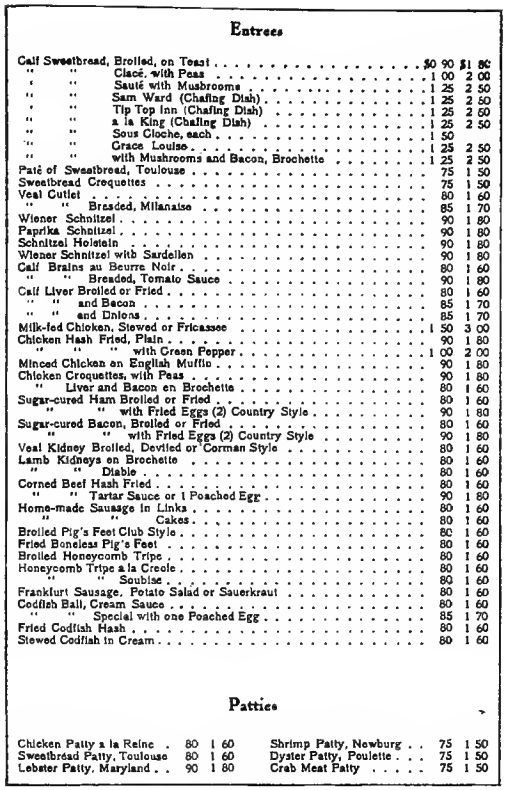
Appetizers

Smoked Sardines in Oil	each person $0 50
Smoked Herring in Oil	" " 50
" Salmon in Oil	" " 50
Grilled Sardines on Toast	" " 75
Deviled Sardines on Toast	" " 75
Russian Caviar	" " 1 00
Herring in Wine	" " 50
Canape of Crab Meat, Marie Antoinette	" " 75
" Lobster Lorenzo	" " 1 00
" Anchovy	" " 75
" Sardellen	" " 75
" Caviar	" " 75

Relishes

Major Cray's Chutney	30
Bengal Club Chutney	30
Tomato Chutney	25
Chili Sauce	15
Gherkins	20
Sweet Pickles	20
Dill Pickles	20
Chow Chow	20
Queen Olives	40
" " with Pimento	40
Ripe Olives	40
Ripe Olives Stuffed with Anchovy	45
Stuffed Melon Mangoes	25
" Pepper Mangoes	25
Salted Almonds	35
Pickled Walnuts	35
Piccalilli	20
German Pearl Onions	25
Young Onions, Cream	20
Celery	40
Radishes	20
Senfgurken	25

A page from the Tip Top Inn Bill of Fare.



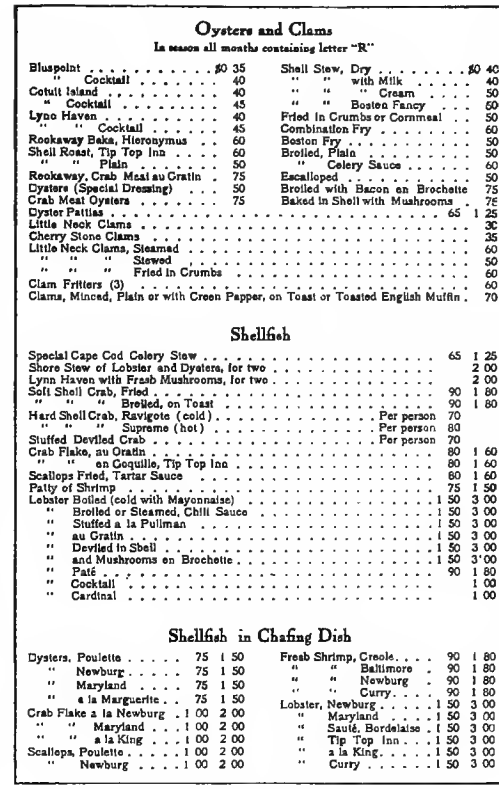
Entrees

Calf Sweetbread, Broiled, on Toast	$0 90	$1 80	
" " Claré, with Peas	1 00	2 00	
" " Sauté with Mushrooms	1 25	2 50	
" " Sam Ward (Chafing Dish)	1 25	2 50	
" " Tip Top Inn (Chafing Dish)	1 25	2 50	
" " a la King (Chafing Dish)	1 25	2 50	
" " Sous Cloche, each	1 50		
" " Grace Louise	1 25	2 50	
" " with Mushrooms and Bacon, Brochette	1 25	2 50	
Paté of Sweatbread, Toulouse	75	1 50	
Sweetbread Croquettes	75	1 50	
Veal Cutlet	80	1 60	
" " Breaded, Milanaise	85	1 70	
Wiener Schnitzel	90	1 80	
Paprika Schnitzel	90	1 80	
Schnitzel Holstein	90	1 80	
Wiener Schnitzel with Medallon	90	1 80	
Calf Brains au Beurre Noir	80	1 60	
" " Breaded, Tomato Sauce	90	1 80	
Calf Liver Broiled or Fried	80	1 60	
" " and Bacon	85	1 70	
" " and Onions	85	1 70	
Milk-fed Chicken, Stewed or Fricassee	1 50	3 00	
Chicken Hash Fried, Plain	90	1 80	
" " " with Green Pepper	1 00	2 00	
Minced Chicken on English Muffin	90	1 80	
Chicken Croquettes, with Peas	90	1 80	
" Liver and Bacon en Brochette	80	1 60	
Sugar-cured Ham Broiled or Fried	80	1 60	
" " with Fried Eggs (2) Country Style	90	1 80	
Sugar-cured Bacon, Broiled or Fried	80	1 60	
" " with Fried Eggs (2) Country Style	90	1 80	
Veal Kidney Broiled, Devlied or Corman Style	80	1 60	
Lamb Kidneys en Brochette	80	1 60	
" " Diable	80	1 60	
Corned Beef Hash Fried	80	1 60	
" " Tartar Sauce or 1 Poached Egg	90	1 80	
Home-made Sausage in Links	80	1 60	
" Cakes	80	1 60	
Broiled Pig's Feet Club Style	80	1 60	
Fried Boneless Pig's Feet	80	1 60	
Broiled Honeycomb Tripe	80	1 60	
Honeycomb Tripe a la Creole	80	1 60	
" Soubise	80	1 60	
Frankfurt Sausage, Potato Salad or Sauerkraut	80	1 60	
Codfish Ball, Cream Sauce	80	1 60	
" " Special with one Poached Egg	85	1 70	
Fried Codfish Hash	80	1 60	
Stewed Codfish in Cream	80	1 60	

Patties

Chicken Patty a la Reine	80	1 60	Shrimp Patty, Newburg	75	1 50
Sweetbread Patty, Toulouse	80	1 60	Oyster Patty, Poulette	75	1 50
Lobster Patty, Maryland	90	1 80	Crab Meat Patty	75	1 50

A page from the Tip Top Inn Bill of Fare.



Oysters and Clams

In season all months containing letter "R"

Bluspoint	$0 35		Shell Stew, Dry	$0 40	
" Cocktail	40		" " with Milk	40	
Cotuit Island	40		" " " Cream	50	
" Cocktail	45		" " Boston Fancy	50	
Lynn Haven	40		Fried in Crumbs or Cornmeal	50	
" " Cocktail	45		Combination Fry	50	
Rockaway Beka, Hieronymus	60		Boston Fry	50	
Shell Roast, Tip Top Inn	60		Broiled, Plain	50	
" " Plain	50		" Celery Sauce	60	
Rockaway, Crab Meat au Gratin	75		Escalloped	50	
Oysters (Special Dressing)	50		Broiled with Bacon en Brochette	75	
Crab Meat Oysters	75		Baked in Shell with Mushrooms	75	
Oyster Pattias			65	1 25	
Little Neck Clams				35	
Cherry Stone Clams				35	
Little Neck Clams, Steamed				60	
" " " Stewed				50	
" " " Fried in Crumbs				60	
Clam Fritters (3)				60	
Clams, Minced, Plain or with Green Pepper, on Toast or Toasted English Muffin				70	

Shellfish

Special Cape Cod Celery Stew		65	1 25
Shore Stew of Lobster and Oysters, for two			2 00
Lynn Haven with Fresh Mushrooms, for two			2 00
Soft Shell Crab, Fried		90	1 80
" " " Broiled, on Toast		90	1 80
Hard Shell Crab, Ravigote (cold)	Per person	70	
" " " Supreme (hot)	Per person	80	
Stuffed Deviled Crab	Per person	70	
Crab Flake, au Gratin		80	1 60
" " en Coquille, Tip Top Inn		80	1 60
Scallops Fried, Tartar Sauce		80	1 60
Patty of Shrimp		75	1 50
Lobster Boiled (cold with Mayonnaise)		1 50	3 00
" Broiled or Steamed, Chili Sauce		1 50	3 00
" Stuffed a la Pullman		1 50	3 00
" au Gratin		1 50	3 00
" Deviled in Shell		1 50	3 00
" and Mushrooms en Brochette		1 50	3 00
" Paté		90	1 80
" Cocktail			1 00
" Cardinal			1 00

Shellfish in Chafing Dish

Oysters, Poulette	75	1 50	Fresh Shrimp, Creole	90	1 80
" Newburg	75	1 50	" " Baltimore	90	1 80
" Maryland	75	1 50	" " Newburg	90	1 80
" a la Marguerite	75	1 50	" " Curry	90	1 80
Crab Flake a la Newburg	1 00	2 00	Lobster, Newburg	1 50	3 00
" " Maryland	1 00	2 00	" Maryland	1 50	3 00
" " a la King	1 00	2 00	" Sauté, Bordelaise	1 50	3 00
Scallops, Poulette	1 00	2 00	" Tip Top Inn	1 50	3 00
" Newburg	1 00	2 00	" a la King	1 50	3 00
			" Curry	1 50	3 00

A page from the Tip Top Inn Bill of Fare.

Scientific Banquet Service

Banquet manager and chef of Hotel Commodore, New York, tell how, by co-operation, they have served a seven-course banquet to 3,200 guests in 1¾ hours:

Louis T. Allman, the banquet department manager, explained the waiter service; how, by co-operation with the chef, it had been possible to serve a seven course banquet to three-thousand-two-hundred guests in one and three-quarter hours; when all the cooking, from fish to roast or entree, had been done after the guests were seated at the table, and the hot foods served fresh cooked and hot and the cold foods consistently cold.

Chef Derouet, with whom we spent au hour, explained his system in preparing and serving banquets, and the service of the courses in close co-operation with Banquet Manager Allman. For illustration he took the Tom Green banquet, which had just been served. He said in substance:

Before each banquet I have a demonstration class, which is conducted by myself or my assistant, to show the size of portion and how it should be dished up so as to be most attractive and most economical. In this way I gauge the quantity. We work on a guarantee of so many covers, and prepare enough food for as many people. In this way we get enough, with very little left over, and save much waste.

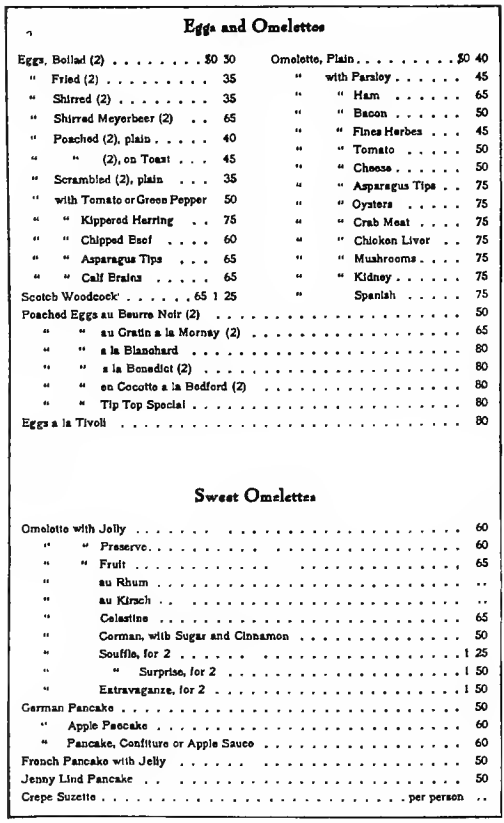
My estimate is one gallon of soup for seventeen guests, one gallon of vegetables to forty guests, and one gallon of sauce to eighty people.

Mr. Derouet was in the kitchen at this time, and pointing to the range side of the kitchen, called attention to a string of large letters, "A," "B," "C," "D," etc., after "A," the figures 1-10, after "B," 11-20, after "C," 21-30, etc. There may be ten or more of these letters, according to the size of the banquet to be served. It means that "A" is a cook's stand, and if there are ten letters, that means ten cooks. Each cook will serve ten waiters, and each waiter ten guests. If there are ten cooks, it will mean that there are one hundred waiters serving a thousand guests.

Now here is where Mr. Allman and Chef Derouet co-operate for efficient service: The waiters assigned to letter "A" division, which may be nearest to the dining room entrance, will have the longest walk in the dining room; whereas the waiters assigned to letter "H" for instance, will have the longest walk in the kitchen, and the shortest walk in the dining room; in this way not alone measuring the waiter's walk, so as to have the service uniform as to time, but preventing confusion in the kitchen, for the waiter of a certain zone area in the dining room must go to a particular letter in the kitchen to get his supplies, as the cooks will serve only the waiters from the designated zones, as indicated by their badge numbers.

The control of the cooks is by sound signal. One blow of a whistle means "get ready," two blows, "serve the speakers' table," three blows, "serve everybody."

The cooks never touch the plate. The waiter



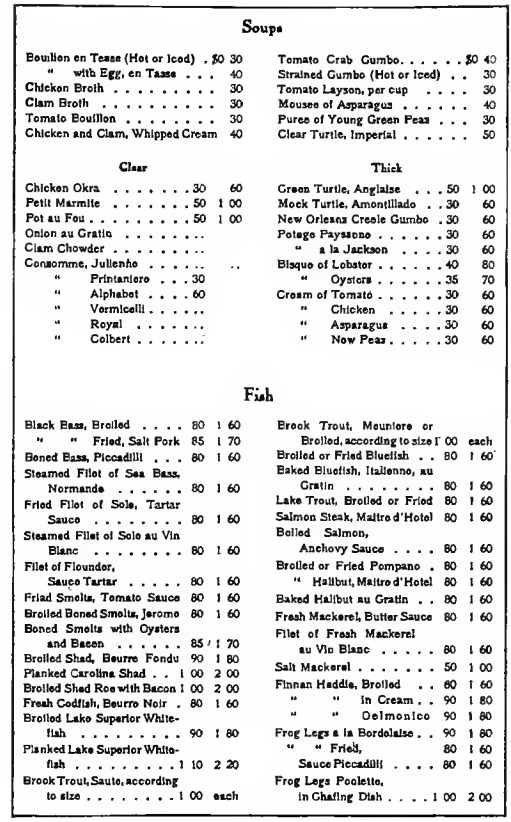
Eggs and Omelettes

Eggs, Boiled (2)	$0 30	Omelette, Plain	$0 40
" Fried (2)	35	" with Parsley	45
" Shirred (2)	35	" " Ham	65
" Shirred Meyerbeer (2)	65	" " Bacon	50
" Poached (2), plain	40	" " Fines Herbes	45
" " (2), on Toast	45	" " Tomato	50
" Scrambled (2), plain	35	" " Cheese	50
" with Tomato or Green Pepper	50	" " Asparagus Tips	75
" " Kippered Herring	75	" " Oysters	75
" " Chipped Beef	60	" " Crab Meat	75
" " Asparagus Tips	65	" " Chicken Liver	75
" " Calf Brains	65	" " Mushrooms	75
Scotch Woodcock	65 1 25	" " Kidney	75
Poached Eggs au Beurre Noir (2)	50	" Spanish	75
" " au Gratin a la Mornay (2)	65		
" " a la Blanchard	80		
" " a la Benedict (2)	80		
" " en Cocotte a la Bedford (2)	80		
" " Tip Top Special	80		
Eggs a la Tivoli	80		

Sweet Omelettes

Omelette with Jelly	60
" " Preserve	60
" " Fruit	65
" au Rhum	..
" au Kirsch	..
" Celestine	65
" Corman, with Sugar and Cinnamon	50
" Souffle, for 2	1 25
" " Surprise, for 2	1 50
" Extravaganze, for 2	1 50
German Pancake	50
" Apple Pancake	60
" Pancake, Confiture or Apple Sauce	60
French Pancake with Jelly	50
Jenny Lind Pancake	50
Crepe Suzette per person	..

A page from the Tip Top Inn Bill of Fare.



Soups

Bouillon en Tasse (Hot or Iced)	$0 30	Tomato Crab Gumbo	$0 40
" with Egg, en Tasse	40	Strained Gumbo (Hot or Iced)	30
Chicken Broth	30	Tomato Layson, per cup	30
Clam Broth	30	Mousee of Asparagus	40
Tomato Bouillon	30	Puree of Young Green Peas	30
Chicken and Clam, Whipped Cream	40	Clear Turtle, Imperial	50

Clear			Thick		
Chicken Okra	30	60	Green Turtle, Anglaise	50	1 00
Petit Marmite	50	1 00	Mock Turtle, Amontillado	30	60
Pot au Feu	50	1 00	New Orleans Creole Gumbo	30	60
Onion au Gratin			Potage Payssane	30	60
Clam Chowder			" a la Jackson	30	60
Consomme, Julienne		..	Bisque of Lobster	40	80
" Printaniere	30		" Oysters	35	70
" Alphabet	60		Cream of Tomato	30	60
" Vermicelli			" Chicken	30	60
" Royal			" Asparagus	30	60
" Colbert			" New Peas	30	60

Fish

Black Bass, Broiled	80	1 60	Brook Trout, Meuniere or Broiled, according to size	1 00	each
" " Fried, Salt Pork	85	1 70	Broiled or Fried Bluefish	80	1 60
Boned Bass, Piccadilli	80	1 60	Baked Bluefish, Italienne, au Gratin	80	1 60
Steamed Filet of Sea Bass, Normande	80	1 60	Lake Trout, Broiled or Fried	80	1 60
Fried Filet of Sole, Tartar Sauce	80	1 60	Salmon Steak, Maitre d'Hotel	80	1 60
Steamed Filet of Sole au Vin Blanc	80	1 60	Boiled Salmon, Anchovy Sauce	80	1 60
Filet of Flounder, Sauce Tartar	80	1 60	Broiled or Fried Pompano	80	1 60
Fried Smelts, Tomato Sauce	80	1 60	" Halibut, Maitre d'Hotel	80	1 60
Broiled Boned Smelts, Jerome	80	1 60	Baked Halibut au Gratin	80	1 60
Boned Smelts with Oysters and Bacon	85	1 70	Fresh Mackerel, Butter Sauce	80	1 60
Broiled Shad, Beurre Fondu	90	1 80	Filet of Fresh Mackerel au Vin Blanc	80	1 60
Planked Carolina Shad	1 00	2 00	Salt Mackerel	50	1 00
Broiled Shad Roe with Bacon	1 00	2 00	Finnan Haddie, Broiled	80	1 60
Fresh Codfish, Beurre Noir	80	1 60	" " in Cream	90	1 80
Broiled Lake Superior Whitefish	90	1 80	" " Delmonico	90	1 80
Planked Lake Superior Whitefish	1 10	2 20	Frog Legs a la Bordelaise	90	1 80
Brook Trout, Saute, according to size	1 00	each	" " Fried, Sauce Piccadilli	80	1 60
			Frog Legs Poolette, in Chafing Dish	1 00	2 00

A page from the Tip Top Inn Bill of Fare.

presents the plate and the two cooks do the dishing up simultaneously, one putting on the meat and sauce, the other the vegetables.

The service is in duplicate for each end of the room.

Our attention was called to the gas ovens over the range, in which the cooking for two-thousand-five-hundred can be done at one time while the banquet is going on.

The fish cookers are separate from the other foods. The pans of fish are made ready for cooking with twenty-five portions in each pan, and these pans are put into the oven on signal, and steam cooked, so that no cooking of fish is done before the guests are seated. Here again is co-operation between banquet manager and chef.

All the hot food service is from one side of the kitchen; all the cold foods from the opposite side; the battery of Jewett refrigerators are arranged so that portions of salads, ices, and the like, for as many as twenty-five hundred be ready for instant service on signal.

Chef Derouet explained the economical handling of foods for time-saving and systematizing service. For instance, he showed how the chickens are handled only once, as in the cold meat room they are breasted, and the breasts put in a pan and held, so many orders to the pan, in the refrigerator until signal is given to put into oven; then from the oven dished direct on to plates.

Weed Out Undesirable Waiters

In conversation the other day with a practical caterer regarding the waiter problem and the increasing difficulty of delivering proper service in the dining room, he spoke rather discouragingly of the lack of efficient waiters and the difficulty of maintaining efficient service in the dining room. He said in substance:

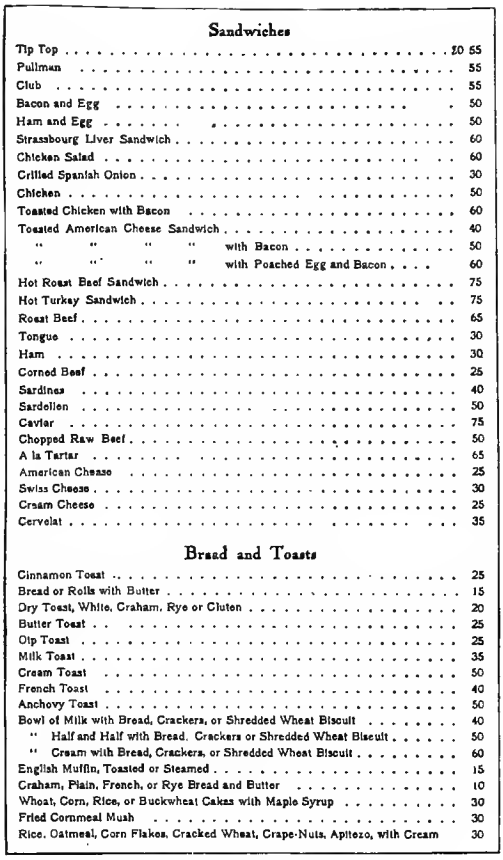
I keep a record of the sales of each individual waiter and compare them from day to day—the waiter's total sales, and his sales as compared with the sales of the other waiters.

Sometimes I find that one waiter's average will vary a great deal from day to day; that some will run unusually low in their average; that some will average higher than others, and I made it my business to watch these waiters and learn the "reason why" of the difference in the amount of their sales, and why the sales of an individual waiter should vary so much from day to day.

I have come to the conclusion that there are four kinds of waiters:

1. The crook, who cheats the house by use of phoney checks, or any other of the 101 tricks they resort to for this purpose.

2. The waiter who is lazy and inefficient generally, who gives such poor service that the patron may not stay to finish his meal, and in this way may not order dessert or buy other things he would have bought had he been given good service.



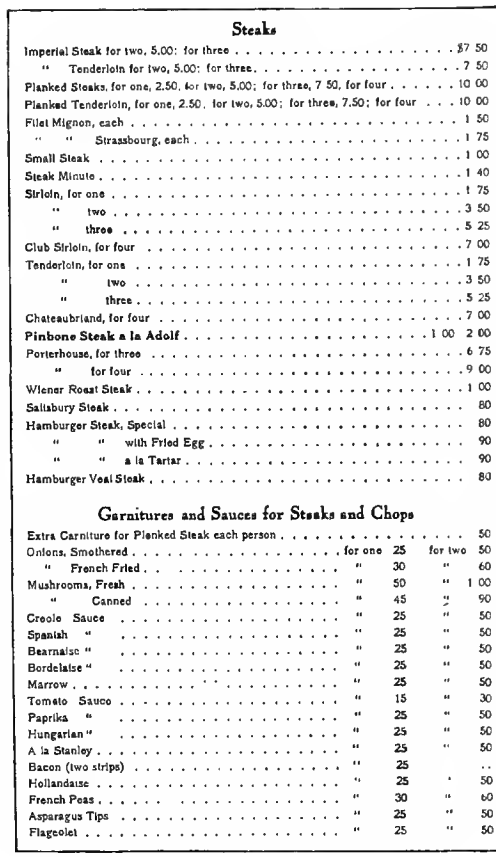
Sandwiches

Tip Top	$0 55
Pullman	55
Club	55
Bacon and Egg	50
Ham and Egg	50
Strassbourg Liver Sandwich	60
Chicken Salad	60
Grilled Spanish Onion	30
Chicken	50
Toasted Chicken with Bacon	60
Toasted American Cheese Sandwich	40
" " " " with Bacon	50
" " " " with Poached Egg and Bacon	60
Hot Roast Beef Sandwich	75
Hot Turkey Sandwich	75
Roast Beef	65
Tongue	30
Ham	30
Corned Beef	25
Sardines	40
Sardellen	50
Caviar	75
Chopped Raw Beef	50
A la Tartar	65
American Cheese	25
Swiss Cheese	30
Cream Cheese	25
Cervelat	35

Bread and Toasts

Cinnamon Toast	25
Bread or Rolls with Butter	15
Dry Toast, White, Graham, Rye or Gluten	20
Butter Toast	25
Dip Toast	25
Milk Toast	35
Cream Toast	50
French Toast	40
Anchovy Toast	50
Bowl of Milk with Bread, Crackers, or Shredded Wheat Biscuit	40
" Half and Half with Bread, Crackers or Shredded Wheat Biscuit	50
" Cream with Bread, Crackers, or Shredded Wheat Biscuit	60
English Muffin, Toasted or Steamed	15
Graham, Plain, French, or Rye Bread and Butter	10
Wheat, Corn, Rice, or Buckwheat Cakes with Maple Syrup	30
Fried Cornmeal Mush	30
Rice, Oatmeal, Corn Flakes, Cracked Wheat, Crape-Nuts, Apitezo, with Cream	30

A page from the Tip Top Inn Bill of Fare.



Steaks

Imperial Steak for two, 5.00: for three	$7 50
" Tenderloin for two, 5.00: for three	7 50
Planked Steaks, for one, 2.50, for two, 5.00; for three, 7 50, for four	10 00
Planked Tenderloin, for one, 2.50, for two, 5.00; for three, 7.50; for four	10 00
Filet Mignon, each	1 50
" " Strassbourg, each	1 75
Small Steak	1 00
Steak Minute	1 40
Sirloin, for one	1 75
" two	3 50
" three	5 25
Club Sirloin, for four	7 00
Tenderloin, for one	1 75
" two	3 50
" three	5 25
Chateaubriand, for four	7 00
Pinbone Steak a la Adolf	1 00 2 00
Porterhouse, for three	6 75
" for four	9 00
Wiener Roast Steak	1 00
Salisbury Steak	80
Hamburger Steak, Special	80
" " with Fried Egg	90
" " a la Tartar	90
Hamburger Veal Steak	80

Garnitures and Sauces for Steaks and Chops

Extra Garniture for Planked Steak each person				50
Onions, Smothered	for one	25	for two	50
" French Fried	"	30	"	60
Mushrooms, Fresh	"	50	"	1 00
" Canned	"	45	"	90
Creole Sauce	"	25	"	50
Spanish "	"	25	"	50
Bearnaise "	"	25	"	50
Bordelaise "	"	25	"	50
Marrow	"	25	"	50
Tomato Sauce	"	15	"	30
Paprika "	"	25	"	50
Hungarian "	"	25	"	50
A la Stanley	"	25	"	50
Bacon (two strips)	"	25		..
Hollandaise	"	25	"	50
French Peas	"	30	"	60
Asparagus Tips	"	25	"	50
Flageolet	"	25	"	50

A page from the Tip Top Inn Bill of Fare.

3. The man who will serve one portion for two against the rules of the house, and in other ways, as by favoring patrons, with the expectancy of a larger tip, shrink his sales totals far below what they ought to be.

4. The waiter who is efficient and loyal to the house, who gives good service, and whose average is always high.

I look for the reasons of the discrepancies in volume of sales, and am generally successful in finding them. I am not hasty in coming to a conclusion, but when I see the same man with low average from day to day, I watch him closely and it does not take long to weed him out.

But this weeding out is a tedious job, for the man who takes the place of a "weeded-out" may be equally bad, or worse. It is a case of try out and try out, and holding on to the reliable men as long as possible.

If in your judgment some things can be done in a better way than you were taught to do them, bank on your judgment, and try the new way. Don't be a slave to custom.

To promote the comfort of all your guests it is necessary to reserve some parlor and dining-room space for non-smokers.

The Importance of Courtesy

From the Book of Instructions, Union Pacific Dining Car System.

The gratifying improvement noted in dining-car service warrants the belief that our employes can easily attain and maintain standards of service second to none. . . .

The conductor of a dining car has charge of a small hotel on wheels. He should consider himself a landlord and gain that close touch with his guests which is impossible for the manager of a large hotel.

Good service includes polite and thoughtful attention. All men are naturally polite, but are sometimes forgetful. Dining-car employes, from the nature of their duties, cannot afford to be forgetful for a moment. The employes of the railroad come in closer and more frequent contact with the public than those of any other business, and their opportunities are greater for either gaining a friend or creating an enemy. To have its employes civil, kindly and thoughtful at all times—even under the most trying circumstances, is a matter of dollars and cents to the railroad. At no time are people more susceptible to their surroundings than when at meals.

The efficiency of conductors can often be gauged by the politeness of their waiters. Much can be

Cold Meat, Etc.

Turkey Back	each	$1 25
Sliced Breast of Turkey		$1 25 2 50
Roast Young Chicken		1 50 3 00
Sliced Chicken		1 25 2 50
Roast Prime Beef		1 10 2 20
Sugar-cured Ham		80 1 60
Virginia Ham		1 00 2 00
Westphalia Ham		1 00 2 00
Smoked Beef Tongue		80 1 60
Brisket of Corned Beef		80 1 60
Pickled Lamb Tongue		80 1 60
" Pig's Feet		80 1 60
" Boneless Pig's Feet		80 1 60
Assorted Cuts		1 00 2 00
With Chicken or Turkey		1 50 3 00
Roast Lamb		$0 90 $1 80
Paté de Foie Gras		90 1 80
Steak Tartar		1 20
Chipped Beef		60 1 00
Cold Whitefish a la Russe		90 1 80
Cold Salmon Mayonnaise		80 1 60
Kippered Herring		65 1 30
Cold Lobster, Chili Sauce		1 50 3 00
Sardines, per box		70
Smoked Sardines		70
Cold Pork and Beans		50 1 00
Gervelat Sausage		75 1 50
Salami Sausage		75 1 50
Liver Sausage		75 1 50

Salad

Chicken Salad		1 25 2 50
Lobster		1 25 2 50
Shrimp		90 1 80
Crab Meat		80 1 60
Vegetable		50 1 00
String Bean		50 1 00
Cauliflower		50 1 00
Potato		30 60
Spanish Onion		30 60
Cold Slaw		30 60
Watercress		35 70
Chicory		35 70
Escarole		35 70
French Endive		60 1 20
French Endive Combination		60 1 20
French Endive and Beets		60 1 20
Romaine		35 70
Romaine and Orange		40 80
Romaine and Grapefruit		65 1 30
Alligator Pear		75 1 50
Celery		45 90
Waldorf		50 1 00
St. Regis		50 1 00
Cherry		50 1 00
Alice		60 1 20
Fruit		60 1 20
Imperial Fruit Salad (for two)		1 50
Lettuce		35 70
" and Tomato or Cucumbers		35 70
" Tomato and Cucumbers (combination)		35 70
" and Pearl Onions		50 1 00
" and Cheese Croquettes		50 1 00
" and Orange		50 1 00
" and Grapefruit		60 1 20
" Grapefruit and Apple		60 1 20
" and Domestic or peeled Spanish Grapes		40 80
Cucumber		35 70
" pressed with sour Cream Dressing		45 90
Tomato		40 80
" peeled (whole) with Russian Dressing		40
" Surprise Stuffed with Apple and Celery		50
" " " with Chicken		80
" " " with Crab Meat		75
" " " with Anchovies or Lobster		90
" " " with Asparagus Tips		60
" " " with Caviar (Dihello)		90
Apple Surprise Stuffed with Celery and Nuts		75
Asparagus French Vinaigrette or Russian Dressing		60 1 20
" American Vinaigrette or Russian Dressing		60 1 20
" Tips with Vinaigrette or Russian Dressing		60 1 20
" Green in Endive or on Lettuce		60 1 20
Thousand Island Dressing		15 25
Roquefort Dressing		25 50
Russian Dressing		20 40
Mayonnaise Dressing		20 35
Watercress Dressing		30 60

A page from the Tip Top Inn Bill of Fare.

Chops

Planked English Chop Combination, each		$1 50
Broiled English Chop Combination		1 25
Combination Grill	$1 25	
Broiled English Chop	90	
Rib Mutton Chop, Broiled (2)	1 00	
" " " Breaded (2)	1 10	
" " " Combination (2)	1 35	
Lamb Chop (2)	90	
" " Breaded (2)	1 00	
" " with Kidney	1 00	
" " (2) Combination	1 10	
Pork Chop (2)		80
" " Breaded (2)		90
" " Saute, Sauce Robert (2)		1 00
" " (2) Fried Apples		1 00
Salt Pork, Fried Apples		75
Tenderloin of Pork, Broiled		1 00
" of Pork Diable		1 10
" with Fried Apple		1 10

Poultry

Milk-fed Chicken, Broiled	1 50	3 00
" " a la Adolf (2)		3 00
" " Fried	1 50	3 00
" " Stewed or Fricassee	1 50	3 00
" " Country Style	1 75	3 50
" " a la Maryland	1 75	3 50
" " Sauté Marengo	1 75	3 50
" " " with Mushrooms	1 75	3 50
" " Spanish Style	1 75	3 50
" " Mexicana	1 75	3 50
" " Breast, Sam Ward	1 75	3 50
" " Louisiana	1 75	3 50
" " Arkansas	1 75	3 50
" " Au beurre en Casserole	1 75	3 50
" " Carême with Noodles (en Crustade)	1 75	3 50
" " Royal with Noodles (en Crustade)	1 75	3 50
" " Nivernaise or Colonial	1 75	3 50
" " Farcie en Casserole (30 minutes)		3 25
" " Grilled Tip Top Inn	1 75	3 50
" " " Strasburg	1 75	3 50
Roast Guinea Chicken		3 25
Broiled Guinea Chicken	1 50	3 00
Breast of Guinea Chicken en Crouton Wild Rice, Grilled Potato	1 75	3 50
" " " Carême with Noodles (en Crustade)	1 75	3 50
" " " Royal with Noodles (en Crustade)	1 75	3 50
" " Nivernaise or Colonial	1 75	3 50
Broiled Philadelphia Squab with Bacon		1 75
" " " (en Casserole)		2 25
Roast Imperial Squab, Rothschild		2 25
Split Squab, Sauté Colonial, Carême or Royale, each		2 00

Game

Prairie Chicken, Broiled, on Toast
" " Roasted, Stuffed Peaches
Partridge, Broiled
" Roasted, English Bread Sauce
Broiled Quail with Bacon
Roast Quail with Currant Jelly
Golden Plover, Jack Snipe, Woodcock
Canvas Back Duck
Mallard Duck, Roasted
" Duck, Richelieu
Red Head Duck, Hieronymus
Butterball Duck
Teal Duck, Broiled or Roasted
Broiled Reedbirds en Brochette
Reedbirds Saute, Hunter Style
Venison Steak
" Chop
Frizzled Venison a la Allen

A page from the Tip Top Inn Bill of Fare.

accomplished by example. Conductors and waiters should cultivate that manner which flows from the true consideration for others. The use of the word "Sir" or "Madam" is appreciated by patrons, especially after the word "Yes," "No" or "Thank you." The word "Lady" should never be used in place of "Madam" or "Miss."

The fact that patrons are often impolite and unreasonable, is trying and vexatious, but does not justify similar conduct in return. The patron pays his money with the implied privilege to do as he pleases. If the patron is impolite and unreasonable, such conduct hurts him or her far more than the employe concerned. The employe is not responsible for the good breeding of the patron. The Company, however, is responsible for the behaviour of its employes, whose duties always include politeness. The Company puts the matter on higher ground than this, even, and asks that every employe be polite and attentive for his own sake.

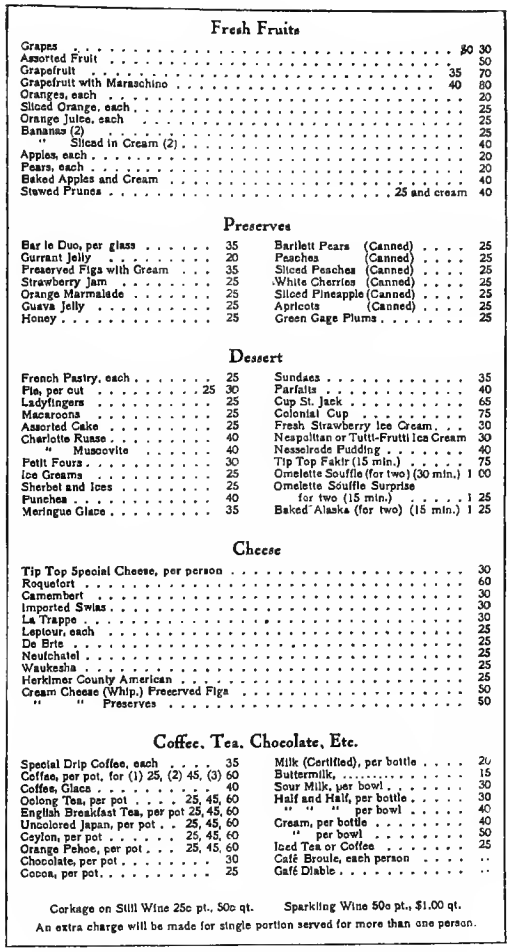
Courtesy makes friends for the employe himself, and friends are a valuable asset. Courtesy is as important as brains and energy in daily commercial life. It is a human quality that is ever appreciated, and one that pays untold dividends in personal satisfaction, as well as material advancement. It is the outward indication of a man's belief in the value of his services to the world.

The lack of knowledge of details on the part of the general traveling public, the numerous instances where a kind word, a courteous suggestion or some slight assistance would mean grateful thanks and kindly remembrance, afford countless opportunities for the practice of the Golden Rule.

Waitresses in the formal dining rooms of The Blackstone, La Salle, Sherman, McAlpin, Waldorf-Astoria, Belmont and other great hotels has widened the field for woman's work, affording respectable employment at good pay amid refined surroundings.

From many inquiries we have made since prohibition went into effect, we are led to believe that more eating follows less drinking in the majority of restaurants that formerly featured the wine list.

The worst thing about the cafeteria is the unbalanced meal of the average patron's selection.



Fresh Fruits

Grapes	$0 30
Assorted Fruit	50
Grapefruit	35 70
Grapefruit with Maraschino	40 80
Oranges, each	20
Sliced Orange, each	25
Orange Juice, each	25
Bananas (2)	25
" Sliced in Cream (2)	40
Apples, each	20
Pears, each	20
Baked Apples and Cream	40
Stewed Prunes	25 and cream 40

Preserves

Bar le Duc, per glass	35	Bartlett Pears (Canned)	25
Currant Jelly	20	Peaches (Canned)	25
Preserved Figs with Cream	35	Sliced Peaches (Canned)	25
Strawberry Jam	25	White Cherries (Canned)	25
Orange Marmalade	25	Sliced Pineapple (Canned)	25
Guava Jelly	25	Apricots (Canned)	25
Honey	25	Green Gage Plums	25

Dessert

French Pastry, each	25	Sundaes	35
Pie, per cut	25 30	Parfaits	40
Ladyfingers	25	Cup St. Jack	65
Macaroons	25	Colonial Cup	75
Assorted Cake	25	Fresh Strawberry Ice Cream	30
Charlotte Russe	40	Neapolitan or Tutti-Frutti Ice Cream	30
" Muscovite	40	Nesselrode Pudding	40
Petit Fours	30	Tip Top Fakir (15 min.)	75
Ice Creams	25	Omelette Souffle (for two) (30 min.)	1 00
Sherbet and Ices	25	Omelette Souffle Surprise for two (15 min.)	1 25
Punches	40	Baked Alaska (for two) (15 min.)	1 25
Meringue Glace	35		

Cheese

Tip Top Special Cheese, per person	30
Roquefort	60
Camembert	30
Imported Swiss	30
La Trappe	30
Leptour, each	25
De Brie	25
Neufchatel	25
Waukesha	25
Herkimer County American	25
Cream Cheese (Whip.) Preserved Figs	50
" " Preserves	50

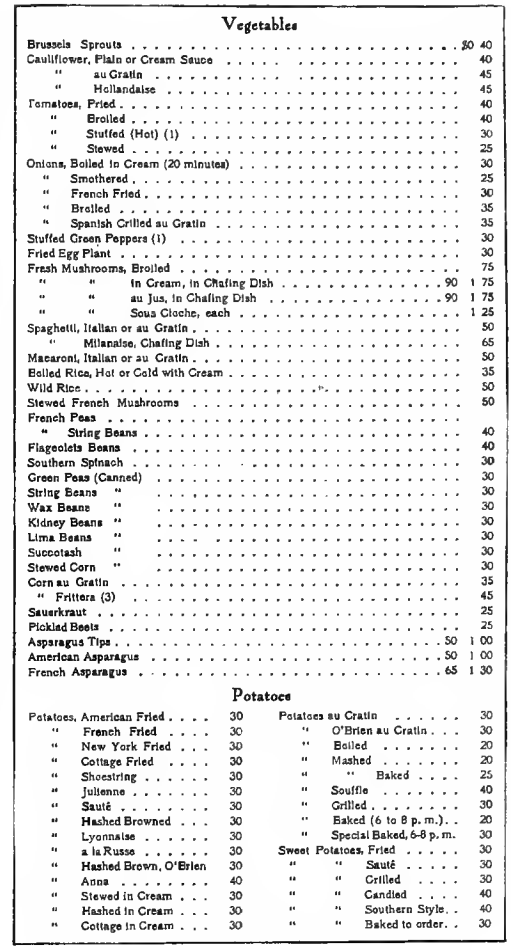
Coffee, Tea, Chocolate, Etc.

Special Drip Coffee, each	35	Milk (Certified), per bottle	20
Coffee, per pot, for (1) 25, (2) 45, (3)	60	Buttermilk	15
Coffee, Glace	40	Sour Milk, per bowl	30
Oolong Tea, per pot	25, 45, 60	Half and Half, per bottle	30
English Breakfast Tea, per pot	25, 45, 60	" " " per bowl	40
Uncolored Japan, per pot	25, 45, 60	Cream, per bottle	40
Ceylon, per pot	25, 45, 60	" per bowl	50
Orange Pekoe, per pot	25, 45, 60	Iced Tea or Coffee	25
Chocolate, per pot	30	Café Broule, each person	..
Cocoa, per pot	25	Café Diable	..

Corkage on Still Wine 25c pt., 50c qt. Sparkling Wine 50c pt., $1.00 qt.

An extra charge will be made for single portion served for more than one person.

A page from the Tip Top Inn Bill of Fare.



Vegetables

Brussels Sprouts	$0 40
Cauliflower, Plain or Cream Sauce	40
" au Gratin	45
" Hollandaise	45
Tomatoes, Fried	40
" Broiled	40
" Stuffed (Hot) (1)	30
" Stewed	25
Onions, Boiled in Cream (20 minutes)	30
" Smothered	25
" French Fried	30
" Broiled	35
" Spanish Grilled au Gratin	35
Stuffed Green Peppers (1)	30
Fried Egg Plant	30
Fresh Mushrooms, Broiled	75
" " in Cream, in Chafing Dish	90 1 75
" " au Jus, in Chafing Dish	90 1 75
" " Sous Cloche, each	1 25
Spaghetti, Italian or au Gratin	50
" Milanaise, Chafing Dish	65
Macaroni, Italian or au Gratin	50
Boiled Rice, Hot or Cold with Cream	35
Wild Rice	50
Stewed French Mushrooms	50
French Peas	
" String Beans	40
Flageolets Beans	40
Southern Spinach	30
Green Peas (Canned)	30
String Beans "	30
Wax Beans "	30
Kidney Beans "	30
Lima Beans "	30
Succotash "	30
Stewed Corn "	30
Corn au Gratin	35
" Fritters (3)	45
Sauerkraut	25
Pickled Beets	25
Asparagus Tips	50 1 00
American Asparagus	50 1 00
French Asparagus	65 1 30

Potatoes

Potatoes, American Fried	30	Potatoes au Gratin	30
" French Fried	30	" O'Brien au Gratin	30
" New York Fried	30	" Boiled	20
" Cottage Fried	30	" Mashed	20
" Shoestring	30	" " Baked	25
" Julienne	30	" Souffle	40
" Sauté	30	" Grilled	30
" Hashed Browned	30	" Baked (6 to 8 p. m.)	20
" Lyonnaise	30	" Special Baked, 6-8 p. m.	30
" a la Russe	30	Sweet Potatoes, Fried	30
" Hashed Brown, O'Brien	30	" " Sauté	30
" Anna	40	" " Grilled	30
" Stewed in Cream	30	" " Candied	40
" Hashed in Cream	30	" " Southern Style	40
" Cottage in Cream	30	" " Baked to order	30

A page from the Tip Top Inn Bill of Fare.

Beefsteak and Kidney Pie, Devonshire Style

We sat around a four-seat table in The Martinique Hotel dining room, the fourth seat for Mrs. Jago, invited to the feast to see "When we three met again," and to relish with Frank and his friends the dish of honor.

The waiter set before Frank the pie, in a deep dish, covered with a thick, browned, juicy crust; also he placed a steel knife and fork, and a ladle-shaped spoon.

Jago carved the pie-crust into four equal portions, and as the savory odor of the pie permeated the room, we, who had been accustomed to it in our youth, could have told anywhere by the smell that it was the real thing. Carefully our host lifted up the quartered crust, then dished up the beefsteak, the kidney, the mushroom, the oyster, and the gravy. He repeated this four times, and the deep dish was empty.

It was a wonderful feast. Chef Francois Soule had produced a masterpiece. The chef had elaborated on the original Devonshire recipe by incorporating the London chop house variation, which is an oyster. But this served only to intensify the savoriness.

Assign to Room and Seat in Dining Room

The idea of assigning seats in the dining room at the same time the room is assigned to arriving guests seems to be gaining in favor in hotels with sufficient dining room capacity, and where guests make prolonged stay.

Every dining room has its choice seats, which are coveted by patrons, and it is a source of worriment to satisfy those who would pick their own seats independent of the head waiter.

When the assigning is done from the office the guest who buys the choice rooms accommodations may be consistently given the choice seats in the dining room.

From bone-dry kitchens come liquorless foods.

The average restaurant patron, when he would take a friend to dine with him, ususally selects a place where the chances are least likely that he may have to apologize to his friend for the food or service. The art of successful catering is to disarm critisicm by so conducting the establishment that there be no target for the critic's shafts.

Café open from 11 a. m to 1:00 a.m.

ORIGINAL DISHES

RELISHES

Stuffed Celery with Lobster.....1.00
Celery Stuffed, Roquefort Cheese....75
Filets of Lobster, Cardinal.....1.00
Filets of Lobster, Mephisto (hot)...1.00
Lobster Cocktail 1.00
Lobster in Shell, Exquisite.....1.50
Green Pepper Stuffed, Piquante.....50
Lobster w. Wine Herring on Lettuce.1.00
Sardines Deviled (hot) 75
Crabmeat, Cardinal 80
Crabmeat Cocktail 75
Crap Cup, Ravigotte 75
Crab Cup Glacé, Louise.....75
Prince George 60
Stuffed Eggs, à la Russe.....60
Anchovies Tomato, à la Russe.....75

SOUPS EN TASSE

Clam Broth, Narragansett.....40
Lobster Broth, à la Stanley.....40
Tomato Crab Gumbo.....40
Mousse of Young Peas.....30
Clear Turtle, à l'Imperial.....50
Clear Terrapin, Amontillado.....50
Cream of Terrapin, au Madère.....50
Chicken and Clam Broth, Whpd. Cr'm.35

SHELL FISH

Stuffed Lobster, Pullman.....1.50-3.00
Stuffed Lobster in Shell, Tip Top 1.50-3.00
Grilled Live Lobster, Spiced Butter 1.50-3.00
Lobster en Coquille, Tip Top...1.50-3 00

CHAFING DISH SPECIALS

Imperial Steak for two.....5.00
Chicken Flakes, à la Kingsbury.1.60-3.20
Chicken Flakes, Tip Top Inn...1.60-3.20
Chicken Flakes, à la Pullman...1.60-3.20
Chicken Flakes, Mexicaine.....1.60-3.20
Chicken Flakes, Newburg.....1.60-3.20
Flaked Breast of Capon, Caruso.1.60-3.20
Imperial Tenderloin, for two.....5.00
Calf's Sweetbreads, Mexicaine..1.25-2.50
Lobster, Tip Top Inn.....1.50-3.00
Crabmeat à l'Orleans 1.00-2.00
Sweetbreads, Chicken, Newburg.1.50-3.00
Calf's Sweetbreads, Tip Top...1.25-2.50
Terrapin, Chel de Cuisine 1.50-3.00

ORIGINIAL DISHES

Baked Stuffed Whitefish with Crabmeat.....1.10-2.20
Filet of Sole with Crabmeat.....80-1.60
Filet of Sea Bass, Tip-Top.....90-1.80
Hard Shell Crabs (hot), Suprême, each person.....80
Boned Bass, Picadilly Sauce 80-1.60
Squab Stuffed, à la Rothschild.....2.25
Calf's Sweetbreads Glacé, Louise.....1.25-2.50
Grilled Chicken, à la Strassbourg 1.75-3.50
Boned Grilled Chicken, Spaghetti, Tip-Top Inn.....1.75-3.50
Breast of Chicken, Sam Ward 1.75-3.50
Milk-fed Chicken Fried, Arkansas.....1.75-3.50
Milk-fed Chicken, Royal 1.75-3.50
Breast of Milk-fed Chicken, Nivernaise.....1.75-3.50
Breast of Guinea Chicken, Royal or Carême.....1.75-3.50
Breast of Guinea Chicken, au Beurre or Nivernaise.....1.75-3.50
Omelette, Edsall 90
Omelette, Kingsbury 90
Filet Mignon, Strassbourgeoise, each.....1.75
Planked Combination Loin Chop, each.....1.50
Planked Sirloin, Tip Top Inn.....for one 2.50; two 5.00: three 7.50; four 10.00
Planked Filet Mignon, Tip Top Inn.for one 2.50; two 5.00: three 7.50; four 10.00

SALADS

Hearts of Lettuce with Cheese Croquettes 50-1.00
Salad, Figaro 50-1.00
French Endive, Combination....60-1.20
Tip-Top Inn Salad.....60-1.20
Salad, Alice 60-1.20
Imperial Fruit Salad, for two.....1.50

DESSERTS

Tip Top Fakir.....75
Cup Pullman 50
Peach à la Bellevue 50
Parfait Neauveau 50
Glacé Edsall 1.00
Omelette, Extravaganza, for two....1.25
Omelette Glacé. Surprise, for two...1.25
Colonial Cups, Fresh Strawberry.....75
Soufflé Chocolate, Vanilla, Cheese or Prunes (30 min.) for two 1.25

CHEESE

Fromage Antique 35
Stuffed Pears, Cream Cheese, Bar-le-Duc 60
Tip Top, Special.....30
Camembert with Romaine, Oriental 60

COFFEE

French Drip Coffee 35 Café Diable..... Cafe Brule .....

A page from the Tip Top Inn Bill of Fare.

"PURITY"—Finest Italian Olive Oil ever put up in bottles—Price $1.00

CARTE DU JOUR

Thursday, July 22, 1920

CLAMS

Cherry Stone Clams 35; Cocktail....40 Little Neck Clams 30; Cocktail.....35

SOUPS

Cream of Fresh Tomatoes 30-60 Chicken Gumbo 30-60
Potage Garbure (Purée of Vegetables) 30-60 Consommé A. B. C. 30-60
Tomato Bouillon .....30 Beef Bouillon 30
Chicken Broth .....30 Strained Gumbo 30
Clear Green Turtle, Imperial (to order) ...50

FISH

Broiled Lake Superior Whitefish 90-1.80
Baked Halibut au Gratin 80-1.60 Fried Soft Shell Crabs (To Order) 90-1.80

ENTREES

Breast of Spring Chicken, Paysanne 1.25-2.50
Wiener Roast Steak with Noodles 90-1.80
Pork Tenderloin Saute, Baked Apple.....90-1.80
Hungarian Goulash, Chateau Potatoes.....80-1.60
Braised Shoulder of Lamb, String Beans 80-1.60
Minced Ham with Poached Egg... .....80-1.60
Peach Fritters, Jelly Sauce.....50-1.00
Baked Pork and Beans 45-90

ROASTS

Roast Loin of Pork, Apple Sauce 90-1.80
Roast Young Turkey, Cranberry Sauce 1.25-2.50
Roast Ribs of Beef 1.10-2.20 Short Ribs, Brown Potato 80-1.60

POULTRY—TO ORDER

Broiled Guinea Chicken.....1.50-3.00 Milk-fed Chicken, Country Style.1.75-3.50
Roast Guinea Chicken .....3.25 Roast Spring Chicken ,en Casserole...3.25
Broiled Squab with Bacon.....1.75 Fried Spring Chicken, Maryland.1.75-3.50
Roast Squab en Casserole.....2.25 Milk-fed Chicken, à la Royal....1.75-3.50
Broiled Milk-fed Chicken....1.50-3.00 Milk-fed Chicken, a la Carême...1.75-3.50

VEGETABLES

New Corn on Cob.....35 New String Beans 35
New Asparagus, Hollandaise.....60 Mashed or Boiled Potatoes.....20
New Green Peas .....50 New Potatoes in Cream.....30
New Spinach .....35 Cauliflower in Cream.....40
Corn, Mexican Style .....40 Boiled Onions in Cream.....30

TO ORDER

Fried Egg Plant .....35 French Fried Potatoes 30
Au Gratin Potatoes ... .30 Fricassée Potatoes 30

SALADS

Lettuce 35-70 Romaine 35-70 Watercress 35-70
Cucumber 35-70 Tomato 40-80 Combination 40-80 Alice 60-1.20 Fruit 60-1.20
Orange 50-1.00 Chicory 35-70 Oriental 50-1.00 Escarole 35-70

DESSERT

Iced Watermelon 35 Honey Dew Melon 40 Half Cantaloupe 25
Red Raspberries with Cream 45 Stuffed Cantaloupe with Raspberries (half) 40
Grape Fruit 35-70 Stewed Prunes 25; with Cream 40
Home-made Raspberry Shortcake 40
Cocoanut Custard Pudding, Raspberry Sauce or Whipped Cream 20
Pitted Fresh Cherry Roll, Whipped Cream 20

Green Apple or Macaroon Custard Pie 20
Fresh Rhubarb or New Blueberry Pie 20
Caramel Coffee Cake.....15
Chocolate Cream Torten.....20
Napoleon Cream Slices 20
Chocolate Othello, Whipped Cream..20
Chocolate Eclair 20
Golden Fruit Cake or Macaroons...25
Pound Cake or Lady Fingers.....25
Meringue Chantilly 35
Charlotte Russe 40
Ice Cream Tartlet Soufflé.....50
French Pastry 25
Petit Fours 30

ICE CREAM AND ICES

Floating Heart or Charlotte Glacé...50
Mocca, Vanilla, Chocolate, Peach...25
New York, Raspberry or Cherry.. .25
Tutti Frutti or Neapolitan.... ...30
Oronge or Lemon Sherbet ..25
Nesselrode Pudd'g or Biscuit Tortoni.40
Sundae, Fruit or Marshmallow.....40
Sundae, Mixed Nut or Chocolate....40
Punch, Rum or The Menthe.....40
Snow Ball, Raspberry Sauce.....50

CHEESE

Roquefort .. . . .60 La Trappe 30
La Vatel ..... . .25 Swiss ....30 Fromage de Brie .. . 25
Cream Cheese .....25 Camembert .....30 Tip Top Inn 30

Bread and Butter 15c each person
TIP TOP INN SPECIAL CHOCOLATES 50-1.00

The DRAKE offers its guests in this catalogued menu a variety of the choicest imported and domestic food articles obtainable and a selection of culinary creations prepared according to the recipes of some of the world's famous chefs by THE DRAKE staff of cooks and confectioners.

A cordial invitation is extended for a tour of inspection of the kitchen and commissary departments.

THE DRAKE is under the direction of The Drake Hotel Company, owners of THE BLACKSTONE.

THE DRAKE
LAKE SHORE DRIVE *and*
UPPER MICHIGAN AVE.,
CHICAGO

Miscellaneous Food Items and Special Dishes to Order

HORS d'OEUVRES (COLD)

Fresh Imported Beluga Caviar	
Canapé Beluga Caviar	
Blinis Romanoff	1.50
Duchesse Romanoff	1.50
Roulette à la Russe (Served for four)	4.00
Canapé Elysée	1.50
Tomate Eva	1 50
Tomate, Cardinal	1.25
Hors-d'Oeuvres Bellevue (per person)	75
Hors-d'Oeuvres Trois gouts (per person)	90
Domestic Caviar	1.25
Canapé Domestic Caviar	75
Artichoke or Tomate Monegasque	75
Lettuce, Suédoise	65
Tomate, Favorite or Ravigote	90
Médaillon of Lobster, Admiral	1.25
Canapé Anchovie	70

(HOT)

Small Patty of Lobster	90
of Crabflakes	70
of Shrimps	70
à la Reine	90
Régence	90
Fresh Mushrooms Nantua	1 00
Marrow Crust, Gastronome	65
Canapé Lorenzo	75
Casserolette Financière	80
Tartlet, Vendôme	75
Croquette Marquise	75
Anchovie Crust	70
Clams, Nantaise	60

SUPRÊMES OF LOBSTER CRABMEAT 80 TUNA FISH 75 SHRIMPS 75 SARDINES 75 REGALIA 80
FOR FRESH FRUIT SUPREMES SEE DAILY MENU

RELISHES (Fresh and Preserved)

Queen Olives	35
Queen Olives Stuffed with Pimientos	40
Jumbo Calif Ripe Olives	40
Calif Olives, Stuffed with Pimientos	40
" Anchovies	65
California Ripe Olives	35
Gherkins [Sour]	25
Celery	
Stuffed	
Radishes	
Young Onions	25
Sweet Pickles	25
Dill Pickles	25
Pin Money Pickles	25
Mustard Pickles	25
Pickled Cauliflower	30
Spiced Pickled Peaches	40
Chow Chow	25
Antipasto	70
Carciofini	60
Stuffed Mangoes	30
Pickled Walnuts	35
Pearl Onions, Imported	25

CONDIMENTS AND SAUCES

Major Grey Chutney	30
Bengal Club Chutney	25
India Relish	25
Chili	15
Oscar	15
Cocktail	10
Escoffier Diable	
Escoffier Melba	
Waw-waw	
A-1	
Harvey's	
Mason s	
H & P.	
Lea & Perrin	
Green Pepper	
Tobasco	
Mushroom Catsup	
Tomato Catsup	
Walnut Catsup	
Dijon Mustard	
French Mustard	
English Mustard	
Horseradish	
Salted Almonds, Pecans, Walnuts or Filberts	45

OYSTERS and CLAMS (Direct from the Coast)

Blue Points, Cocktail	
Cotuits, Cocktail	
Sea Tag, Cocktail	
Smith Island, Cocktail	
Lynnhavens	
Oysters, Broiled [6]	
Fried [6]	
Steamed [6]	
Shell Roast [6]	
Pan Roast [6]	
Scalloped	
Oysters, en Brochette	
Patty	
Newburg	
Ancienne [6]	
Stew, Half and Half	
Stew, with Cream	
Waldorf	
Rockefeller	
Célébretti	
Clams, Little Neck	
Cocktail	
Cherry Stone	
Minced on Toast	60
Fritters	50
Casino	65
Broth in cup (cold)	30
Stewed, Half and Half	65
Cream	80

FOR SOFT CLAMS OR MUSSELS SEE DAILY MENU

SOUPS TO ORDER

Consommé Julienne	40
Tapioca	40
Madrilène	40
Petite Marmite	65
Poule-au-Pot	60
Onion Soup au Gratin	60
Chicken Gumbo	45
Purée of Tomato	35
Mongole	40
of Peas	35
Green Turtle, clear	75
Cream of Tomato, Jenny Lind	60
Mock Turtle	50
Fish Chowder, Boston Style	60
Fish Chowder, Marseillaise	60
Consommé, plain, Hot or Cold in cup	30
Chicken Broth "	35
Essence of Celery "	40
Tomato "	40
Mogador "	40
Consommé Bellevue "	40
Russian Bortsch "	50
Beef Juice "	1 25
Clam Broth (hot) "	35

FOR OTHER SOUPS READY TO SERVE SEE DAILY MENU

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON
PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

WAR TAX WILL BE ADDED TO CHECKS WHENEVER NECESSARY
FOR ARTICLES NOT PRICED SEE DAILY MENU — PRIVATE ROOM SERVICE EXTRA

POTATOES

Boiled	
Baked	25
Special Baked	35
Mashed	30
Browned	35
French Fried	30
Sauté	30
Lyonnaise	35
Julienne	35
Saratoga	35
Hashed Browned	30
Hashed in Cream	45
Grilled Irish	30
Au Gratin	45
Lorette	45
O'Brien	45
Cottage Fried	45
Alumettes	45
Gauffrette	45
Maitre d'Hotel	45
Anna (1 or 2 p)	80
Ideal (1 or 2 p)	80
Parisienne	45
Sarah Bernhardt	50
Parmentier	45
Mireille (1 or 2 p)	80
Macaire	45
Byron	45
Rissolées	45
Alfonso	45
Duchesse	45
Dauphine	45
Berny	45
Clarence (1 or 2 p.)	80
Soufflées	45
Croquettes	45
Palestine	50
Sweet Potatoes (in season)	
Fried or Grilled	
Baked	
Sautées	
Soufflées	
with Chestnuts	
Southern Style	
Florida	
Imperial	
Singapore	

VEGETABLES ETC.

Asparagus, Hollandaise	70
Polonaise	70
in Cream	70
Tips in Butter	70
Vinaigrette	70
Imported, Giant	1 25
Artichoke, Hollandaise	
Artichoke Bottoms, Sauté	1 00
Stuffed	1 00
Princesse	1 00
Barigoule	1 00
Heart of Palm, Hollandaise (Canned)	90
Peas, American, in Butter "	45
French "	65
String Beans in Butter "	45
in Cream "	50
French "	50
Lima Beans in Butter "	45
in Cream "	55
Wax Beans "	40
Kidney Beans "	45
Flageolets "	45
Succotash "	45
Sweet Corn, Stewed "	45
in Cream "	55
au Gratin "	55
Corn Fritters "	50
Cauliflower, Hollandaise	75
au Gratin	75
Polonaise	75
Brussels Sprouts	45
Fresh Mushrooms, Sauté	1 10
Broiled	1 10
in Cream	1 20
Stuffed	1 30
under Glass	1 40
Celery, Braised	60
in Cream	75
with Marrow	75
Egg plant Stuffed	50
in Cream	50
Tomatoes, Broiled	45
Fried	45
Stuffed	50
Carrots, in Cream	50
Vichy	55
Pimientos, Sauté	40
Stuffed	45
Cucumbers in Cream	45
Risotto, Italienne	45
Spinach, Creamed	50
Soufflé (1 or 2 p)	1 00
Onions, Broiled or Fried	40
in Cream	50
Beets, in Butter	35
Green Peppers, Sauté	40
Stuffed	50
Rice, au Gratin	45
Croquettes	50
Special Vegetarian Dinner	1 00
Cèpes, Sauté	1 00

FOR OTHER FRESH VEGETABLES IN SEASON SEE DAILY MENU

SALADS

Lettuce	40
Tomato	40
Lettuce and Tomato	45
Combination	60
Romaine	40
Watercress	35
Cucumber	35
Celery, Mayonnaise	50
French Endive	
Artichoke, Vinaigrette	70
Tomato Surprise	65
Princesse	65
Grape Fruit	
Potato	35
Fruit	75
Chiffonade	60
Fresh Vegetable	50
Russe	80
Orphée	80
Opera	80
Galli Curci	75
Provençale	80
Romaine-Alligator Pear-Cream Cheese	
Heart of Palm, French Dressing	90
Waldorf	60
Jockey Club	80
Asparagus Tips Vinaigrette	
Alligator Pear	
Chicken (White Meat)	1 50
Chicken Salad en Aspic Bellevue	
Vegetable Salad in Jelly	
Crabmeat	1 25
Lobster	1 75
Shrimp	90
Blackstone	65
My Fancy	65
Alma	65
Lorenzo	65
Carlton	80
Palm Beach	65
Ninon	65
Veronique	65
Moderne	65
West India	
Mélangée	75
Macédoine of Fruit	75
Turban of Fresh Fruit	

EXTRA FOR MAYONNAISE AND SPECIAL DRESSINGS — FOR OTHER SALADS IN SEASON SEE DAILY MENU
ALL SALAD COMBINATIONS MADE TO ORDER

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON
PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

DELICACIES MISCELLANEOUS COLD DISHES ETC.

Anchovies in Oil (Rings)	70
Anchovy Filets (Italian)	
Brook Trout in Tarragon Jelly	
Salmon or Whitefish in Jelly	90
Smoked Sturgeon (Russian Salad)	90
Smoked Salmon	75
Sardines, French, Boneless, Peeled	70
Boneless, Unpeeled	
Norwegian, Smoked	
Sardelles	
Tuna Fish	75
Mackerel in Wine	
Yarmouth Bloaters	70
Herring, Filet, Marinated [1]	60
Holland [1]	
in Wine	
Lobster, Mayonnaise (half)	
Lobster Bellevue, Moderne (for 6)	
Crab Ravigote	75
California Hard Shell Crab	
Egg, Moscovite	1 50
Lyon Sausage	60
Cervelat Sausage	60
Roast Beef	1 10
Smoked Beef Tongue	75
Corned Beef	85
Tartar Steak	1 75
Roast Chicken (half)	1 65
Sliced (White Meat)	1.50
Chicken and Ham Paté	90
Truffled Galantine of Capon aux Pistaches	1 25
Boned Royal Squab, Rossini	
Roast Turkey	
Ham	75
Virginia Ham	90
Lamb	
Assorted Cold Meats	1 10
with Chicken	1 30
Stuffed Pig's Feet in Jelly	85
Empress Squab	2 00
Terrine of Squab	1 00
of Guinea Hen	1 00
of Game	
of Foie-gras	1 50
Suprême of Foie-gras in Aspic	
Parfait of Foie-gras Strassbourgeoise	

SANDWICHES

Ham	55
Tongue	55
American Cheese	35
Swiss Cheese	45
Chicken	80
Minced Chicken (White Meat)	85
Chicken Salad Sandwich	90
Bacon and Egg	65
Roast Beef Hot	
Sardines	70
Club	90
Domestic Caviar	75
Imported Caviar	1 50
Tartar	1 50
Lettuce, Mayonnaise	40
Nuts	40
Raw Meat	80
Pimientos	40
Goose Liver	1 25
Blackstone	70
Minced Lobster	90
Assorted Tea	

PASTRY FRENCH VIENNA DANISH

Apple Charlotte (per person)	50
Omelette Soufflée (1 or 2 p.) 1 00, (3 or 4 p.)	2 00
Célestine " 1 00; "	2.00
Surprise " 1.00; "	2.00
Souflées-Vanilla "	1 00
(Any flavor) Rothschild "	1 00
Hazelnut "	1.00
Baked Alaska	65
French Pancake	60
Crêpes, Suzette (1 or 2)	1.00
Assorted French Pastry (1)	
Eclairs	
Lady Fingers	30
Macaroons	30
Assorted Cake	30
Apricot Condé	60
Compote of Fresh Fruit	
Chocolate Layer Cake	30
Fritters, Apple	40
Peach	40
Orange	40
Banana	40
Pineapple	40

Holland Waffles 45; with Maple Syrup . 55

CRACKERS—Nabisco Wafers, Ginger Snaps, Oatmeal or Graham, etc

CHEESE

Camembert	40
Brie	40
Port du Salut	40
Roquefort	45
Gorgonzola	
Swiss	40
Swiss Petit Gruyère	40
Imported Edam	45
Cream Cheese	35
with Bar-le-Duc	60
Canadian	35
Herkimer County	35
Neufchatel	
Pimientoe	35
Liederkranz	35
Assorted	45

TOASTED CRACKERS SERVED WITH CHEESE

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON
PORTIONS SERVED FOR TWO, 50 PER CENT EXTRA

FISH (Fresh and Salt)

- Whitefish Broiled or Sauté 90
- Lake Trout, Brown Butter 85
- Darne of Salmon Chambord . . 1 00
- Halibut Steak, Richelieu 90
- Suprême of Pompano, Marguery 1.25
- Brook Trout Amandine
- Blue Fish, Bercy 90
- Filet of English Sole, Blackstone 1.25
- Domestic Sole, Belle-Meunière 85
- Frog Legs, Colbert or sauté . . 1 00
- Steamed Finnan Haddie 85
- Salt Mackerel 85

FOR OTHER FRESH FISH IN SEASON, SEE DAILY MENU
PLANKED FISH, POTATO BORDER 25C. PER PERSON EXTRA

SHELLFISH

- Lobster, Broiled (Half)
  - Mornay
  - Croquette, Victoria
  - en Brochette
  - Thermidor
  - Moderne
- Lobster, Cardinal
  - Parisienne
  - Soufflé, Banquière
- Crabmeat au Gratin
- Stuffed Deviled Crab

NOTE CHAFING DISH SPECIALTIES
FOR PRICES AND OTHER SHELLFISH IN SEASON SEE DAILY MENU

EGGS

- Boiled . . . (2)
- Fried . . . (2)
- Fried with Ham or Bacon (2)
- Shirred
- Poached on Toast (2)
- Au Beurre Noir (2)
- Fried with Virginia Ham (2) . . 80
- Scrambled
  - with Ham or Bacon . . 75
  - " Tomatoes . . 65
  - " Mushrooms (Canned) 1 00
  - " Fresh Mushrooms 80
  - " Asparagus Tips . 75
  - " Smoked Salmon . . 80
  - " Chipped Beef . . 80
  - " Sousage . . 75
- Eggs Suzette . (1) . . 60
  - Georgette . (1) . . 60
  - Valentine . (1) . . 70
- Eggs Becker . . (2) . . 1 00
  - Massena . (2) . . 1 00
  - Rossini . (2) . . 1.00
  - Bénédictine (2) . . 1.00
  - Nantua . (2) . . 1.00
  - Louisette . (2) . . 1 00
  - Doria . (2) . . 1 00
  - Opera . (2) . . 1.00
  - Turque . (2) . . 1 00
  - Van Laer . (2) . . 1 00
  - Chasseur . (2) . . 1 00
  - Marie Louise (2) . . 1 00
  - Cardinal . (2) . . 1 00
  - Chipolata . (2) . . 1 00
  - Joinville . (2) . . 1 00

OMELETTES

- Omelette, Plain . . . 60
  - with Fines Herbs . . 60
  - " Tomatoes . . 75
  - " Asparagus Tips . . 75
  - " Spinach . . 75
  - " Jelly . . 75
  - " Kidneys . . 75
  - " Chicken Livers . . 25
  - " Oysters . . 75
  - " Clams . . 75
- Omelette with Ham or Bacon . . 75
  - " Chipped Beef . . 80
  - " Fresh Mushrooms . 80
  - " Mushrooms (French) 1 00
  - Spanish . . 75
  - St. John . . 75
  - Becker . . 80
  - Cardinal . . 80
  - St. Germain . . 80
  - Florentine . . 80

WELSH RAREBIT . 70 GOLDEN BUCK . 80 SCOTCH WOODCOCK 85

SPECIALTIES FROM CHAFING DISH

- Oysters, Poulette
  - Newburg
- Seafood, Marinière . . 1 75
- Lobster, Newburg . . 1.75
  - Marinière . . 1 75
  - Americaine . . 1.75
  - Indienne or Singapore . 1.75
  - Riche . . 1.75
  - Marseillaise . . 1.75
- Crabmeat, Newburg . . 1.60
  - Créole . . 1 60
  - Royale . . 1.60
  - Maryland . . 1 60
- Finnan Haddie, Delmonico . . 1 25
- Scallops, Bonne-femme . . 1 25
- Shrimps, Indienne . . 1 60
- Fresh Shrimps, Delmonico . . 1 60
- Boned Frog Legs, Royale . . 1 25
- Diamond Back Terrapin, Baltimore 3 00
- Chicken Minced in Cream . . 1 60
  - King . . 1 75
  - Mogador . . 1.75
  - Tetrazzini . . 1 75
- Sweetbreads, Poulette . . 1 75
  - and Chicken, Royale 2.00
- Fresh Mushrooms in Cream 1 20

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON.
PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

MISCELLANEOUS ENTREES TO ORDER

- Chicken en Càsserole, plain (for 2) 4 00
  - Blackstone " 5 00
  - Bourgeoise " 5 00
  - Diva " 5 00
  - Mascotte " 5 00
  - Favorite " 5 00
  - Forestière " 5 00
  - Rossini " 5 00
  - Gourmet " 5 00
- Capon Soufflé Strasbourgeoise
- Suprême of Chicken
  - The Drake . . 2 25
  - Escoffier . . 2 25
  - Becker . . 2.25
  - Belle Hélène . . 2 25
  - Theodore . . 2 25
  - Lucullus . . 2 25
  - Hongroise . . 2 25
  - Czarine . . 2 25
  - Toulouse . . 2 25
- Chicken, Julienne, Drake . . 1.25
- Chicken Croquette with Peas 1 10
- Chicken Patty (White Meat) . 1.10
  - Maryland . . 2 25
  - Livers en Brochette . . 90
  - Livers Gourmet . . 1.25
  - Vol-au-Vent, Toulouse
    - Régence
    - Financière
- Squab en Casserole, Bourgeoise
- Breast of Duckling, Bigarrade
- Guinea Hen en Casserole
- Veal Cutlet, plain . 1.00
  - Breaded, Tomato Sauce 1 25
- Veal Chop, Vienna Style 1 25
- Veal Kidney, sauté or Deviled 75
- Calf Brains, Brown Butter 80
- Calf's Head en Tortue . 1 00
- Calf's Liver with Bacon . . 95
- Sweetbreads, Broiled . 1 60
  - Gourmet in Shell . 1 50
  - en Brochette . 1 75
  - Becker . 2 00
  - Hongroise . 1 75
  - Chéron . 1.75
  - Bouquetière . 1 75
  - Financière . 1 75
  - Maréchale . 1.75
- Saddle of Lamb, Lucullus (for 5)
- Nouette of Lamb, Rossini
- Rack of Lamb, Parmesane (for 3)
- Lamb Kidney, Sauté . 90
  - Hash with Green Peppers 1 00
- Broiled or Fried Bacon or Ham . 75
- Virginia Ham . . 90
  - Drake . 1.25
- Corned Beef Hash, Blackstone . 90
- Broiled Pig's Feet, Tomato Sauce 75
- Honeycomb Tripe . . 65
- Sousage, Link . . 70
  - Country . . 75
- Pork and Beans . . 70

STEAKS CHOPS POULTRY ETC.

- Rump Steak
- Sirloin Steak
- Sirloin Steak, for two
- Extra Sirloin Steak, for three
- Porterhouse Steak (3 p.)
- Tenderloin Steak
- Chateaubriand (2 p.)
- Steak à la Minute
- Filet Mignon of Beef, plain
  - Chéron
- Grilled Marrow Bone . . 75
- Mutton Chop . . 90
  - Combination . . 1 75
- English Mutton Chop . . 1.75
  - Combination 2.45
- Lamb Chops (2)
  - with Bacon (2)
- Lamb Steak
- Pork Chop . . 90
- Pork Tenderloin . . 1.10
  - Sparerib . . 75
- Veal Chop . . 90
  - Kidney . . 75
- The Drake Mixed Grill . . 1 60
- Duckling (half)
- Empress Squab, Broiled . . 2.00
  - Stuffed . . 2 25
- Philadelphia Squab
- Roast Chicken (half) . . 1 65
- Broiled Chicken (half) . . 1 50
- Squab Chicken . . 1 70
- Guinea Hen (half) . . 1 65
- Capon (whole) (4 p.)

PLANKED DISHES, 75c PER PERSON, EXTRA

GARNITURE and SAUCES

Onions	35	Asparagus Tips	50	Robinson	45
Bacon	45	Marchand de Vin	50	Jardinière	75
Cèpes, Bordelaise	60	Chateaubriand	60	Bouquetière	75
Stanley	50	Indienne	50	Bourgeoise	75
Teuffles	1.00	Hongroise	50	Financière	75
Béarnaise	50	Beaugeancy	50	Rossini	75
Chéron	60	Perigueux	1.00	Toulouse	75
Bordelaise	45	Massena	50	Diva	75
Fresh Mushrooms	60	Chasseur	50	Strassbourgeoise	75
Printanière	75	Milanaise	50	Bigarrade	50

SPAGHETTI AND MACARONI

- Spaghetti or Macaroni, Plain . 40
  - Italienne . 60
- Spaghetti or Macaroni au Gratin 50
  - Neapolitan . 60
- Spaghetti or Macaroni, Milanaise 70
  - Tetrazzini . 1 00
- Noodles Polonaise . . 60
- Noodles, au Gratin . . 50

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON
PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

An exposition of the eight pages of the Catalogued Menu of The Drake. The leaves are bound into a cover with design picturing the hotel. Leaf measures 8x11 inches. The same cover design is used on the regulation Breakfast, Luncheon, Dinner and Supper cards. (See reduced facsimile of menu cover design on another page.)

ICE CREAMS ICES, COUPES ETC.

- Ice Creams, American Vanilla . . 45
  - French Vanilla . . 50
  - Chocolate . . 50
  - Strawberry . . 50
  - Pistache . . 50
  - Tutti Frutti . . 50
  - Nesselrode . . 50
  - Neapolitan . . 50
  - Mixed . . 50
- Ices, Lemon . . 35
  - Orange . . 35
  - Pineapple . . 35
  - Raspberry . . 35
  - Strawberry . . 35
- Punches, Rum . . 45
  - (Non-Alcoholic) Roman
  - French
  - Swedish
  - Eggnog
- Coupes, St Jacques . . 65
  - Eugenie . . 65
  - Thaïs . . 65
  - Pickford . . 65
  - LoVerne . . 65
- Café Parfait . . 45
- Biscuit Glacé . . 45
- Biscuit Tortoni . . 45
- Méringue Glacé . . 55
- Méringue Chantilly . . 55
- Peach Melba . . 75
- Pear Délice . . 75
  - Milady . . 75
- Mousse of any Flavor . . 65
- Iced Macédoine of Fruit . . 75

FOR OTHER ICE CREAMS AND PUNCHES, SEE DAILY MENU

FRUIT FRESH OR STEWED CONFECTIONS ETC

- Orange, Whole . . 20
  - Sliced . . 30
  - Juice . . 40
- Apple, Baked 25; with Cream . 40
- Pear
- Alligator Pear
- Compote of Assorted Fresh Fruit
- Grape Fruit, half . . 35
  - Juice . . 40
  - Suprême . . 75
- Sliced Fresh Pineapple
- Grapes in Season
- Hot House Grapes
- Compote of Stewed Fruit
- Bananas 25, with Cream . . 40
- Stewed Prunes 25, with Cream . 40
- Stewed Rhubarb , with Cream
- Stewed Figs 30, with Cream . . 45
- Washed Figs . . 25
- Tunis Dates . . 35
- Nuts and Raisins . . 40
- Bon-Bons
- Cachoux, per pound . . 1 00
- Peppermints, per pound . . 1 50
- Sherried Prunes, Nut Filled . . 60
- Strained or Comb Honey . 40
- Marrons Glacés . . 75

Candy Baskets, Candy Flowers and Sugar Ornamental Pieces
Fancy Layer Cakes for Special Occasions

FOR OTHER FRUITS IN SEASON SEE DAILY MENU

PRESERVES

- Jams, Strawberry . . 35
  - Plum . . 35
  - Green Gage . . 35
  - Fig . . 35
  - Raspberry . . 35
  - Apricot . . 35
  - Peach . . 35
  - Gooseberry . . 35
  - Blackberry . . 35
  - Black Currant . . 35
  - Cherry (Red or White) . . 35
  - Loganberry . . 35
- Jelly, Guava . . 35
  - Quince . . 35
  - Crab Apple . . 35
  - Grape . . 35
  - Red Currant . . 35
  - Black Currant . . 35
  - Mint . . 35
  - Plum . . 35
  - Bar-le-Duc, small, 35; large . 50
  - Rose Leaf
- Marmalade, Orange . . 35
  - Lady Betty's . . 35
  - Grape Fruit . . 35
  - Pineapple . . 35
- Preserved Strawberries . . 40
  - Logan Berries . . 40
  - Raspberries . . 40
  - Peaches . . 40
  - Kumquat . . 40
  - Green Gages . . 40
  - Red or White Cherries . 40
  - Spiced Cherries . . 40
  - Hawaiian Pineapple . 40
  - Imported Strawberries
  - Imported Raspberries . . 75
  - Figs . . 40
  - Spiced Figs . . 40
  - Spiced Peaches . . 40
  - Melba Peaches (2) . . 70
  - Orange Grenadine . . 1 50
  - Pear Grenadine . . 1.00
- Preserved or Crystalized Ginger . 40
- Brandied Cherries . . 70
  - Pears . . 70
  - Peaches . . 70
  - Figs . . 70
  - Pineapple

PRESERVES ETC. WITH CREAM 15c EXTRA

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON
PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

COFFEES

The Drake Blend, with Cream and Hot Milk, Pot for one 40, for two 75
Demi Tasse 20 — Special Demi Tasse 40 — Turque 50
Special Coffee made in Percolator, with Cream and Hot Milk, for one 45, for two 85
Kaffee Hag, for one 45, for two 85
Cocoa or Chocolate with Whipped Cream, for one 45, for two 80

TEAS ETC.

The Drake Special, English Breakfast, Oolong, Ceylon, Young Hyson, Sun Dried, Japan, Orange Pekoe, Russian Caravan, Darjeeling, London England 35-70
Paraguay Maté with Toasted Sugar 40-75
Certified and Pasteurized Milk, bottle 25 — Fresh Churned Buttermilk 20
Cream, per glass 60 — Half and Half, per glass 50
Double Cream (Half Pint Bottle) 60
Hi-Maya 25 — Kumyss 25 — Malted Milk 30

FOR DAIRY DISHES, CEREALS, ETC SEE DAILY MENUS

BUTTER, SWEET OR SALTED, WITH ROLLS OR BREAD, COVER,

PRIVATE ROOM SERVICE, EXTRA
WAR TAX WILL BE ADDED TO CHECKS WHENEVER NECESSARY

FOR ITEMS AND DISHES READY TO SERVE AND ARTICLES WITHOUT PRICES SEE DAILY MENUS

For reservations and arrangements concerning Banquets, Balls, Weddings, Receptions, Musicales, Business Meetings, Luncheons and other functions, please communicate with the Maitre d'Hotel.

THE DRAKE
LAKE SHORE DRIVE
CHICAGO

TELEPHONE SUPERIOR 2200

Pageant of Progress Exposition will be held in Chicago, July 30th to August 14th 1921

DINNER MENU

FROM 6 P. M. TO 9 P. M.

OYSTERS

Blue Points 40 Cotuits 65 Little Neck Clams 40 Cherry Stone Clams 45

HORS-D'OEUVRE VARIES 75 ARTICHOKE, MONEGASQUE 75

CANAPE, DRAKE 1.00

SUPREMES—MELON, FRESH FRUIT, GRAPE FRUIT 75

SOUPS

Consommé, Fanchonette 45 Cream of Chicken, Nelusko 45

Minestra, Milanaise 45 Clam Chowder, Boston Style 45

FISH

Shad and Roe, Sauted, Mexicaine 90 Vol-au-Vent of Crabmeat, Newburg 1.25

Poached Halibut, Sauce Capers 85 Filet of Lemon Sole, Neptune 90

Escallope of Whitefish, Metternich 90

ENTREES

Tournedos of Beef, Valois 1.65 Saddle of Lamb, Louisiane 1.50

Sweetbreads, Lucullus, Sous Cloche 1.50 Noisette of Veal à la Liebe 1.25

Empress Squab en Casserole, Parisienne 2.25

ROASTS

Ribs of Prime Beef 1.10 Genuine Spring Lamb 1.50

Roast Chicken, Half 1.65 Young Turkey, Cranberry Sauce 1.60

FRESH VEGETABLES

New California Asparagus, Hollandaise Sauce 75 Green Corn on Cob 35 New Peas 75

Cauliflower, Hollandaise 60 New String Beans 45 Summer Squash 40

California Artichoke, Hollandaise 65 New Wax Beans 45

New Bermuda Potatoes, Boiled 30 Mashed Potatoes 25

SALADS

French Endive 50 Watercress 35 Vegetable 60 Lettuce 40

Lettuce and Tomato 45 Romaine 40

DESSERTS

Strawberry Shortcake with Whipped Cream 75 Old Fashioned Strawberry Shortcake 75

Rhubarb Tartlet 25 Cherry Pie 30 Chocolate Custard Pie 30

Parisienne Timbale 45 Raspberry Jelly 45 Pineapple Moscovite 45

Galette Fourrée, The Drake 35 Gateau Mocka 30

FRUIT

Strawberries 60; with Cream 75 King Orange 25 Sliced Fresh Pineapple 45

Grape Fruit (half), 35; Juice 40 Honey Dew Melon 60

Sliced Peaches with Cream 65 Casaba Melon 75 California Cherries 60

ICE CREAMS

Coupe Ritz 60 Bombe Rostande 50

Fresh Strawberry, French Vanilla, Chocolate 50 American Vanilla 45

SHERBETS AND PUNCHES

Orange, Lemon, Fresh Strawberry Sherbet 35 Cherry, Crême de Rose Punches 50

CHEESE

Camembert 35 Brie 35 Roquefort 40 Liederkranz 35

Demi Tasse 20

BUFFET FROID

Egg, Jeanette	45	Breast of Chicken, Maison d'Or	1.75
Lobster en Bulsson, Sauce Mayonnaise	1.50	Virginia Ham and Guinea Hen Paté	1.00
Salmon Montpellier	.90	Paté de Foie-Cras	1.50
Brook Trout à l'Estragon	1.00	Squab en Chaud Froid, Rossini	2.00
Whitefish en Aspic	.90	Terrine de Pigeon	1.00
Boned Pig's Feet, Ravigote	.85	Jellied Chicken, Ritz	1.75
Galantine de Dindoneau Truffée	1.50	Assorted Cold Meats 1.10: with Chicken	1.30

GRILLED—TO ORDER

Lobster, (half)	1.50	Lamb Chops (two)	1.10
Chicken, (half)	1.50	Lamb Kidney	.70
Guinea Hen, (half)	1.50	Mutton Chop	.90
Squab Chicken	1.70	Veal Chop	.90
Empress Squab	2.00	Pork Tenderloin	1.10
Sirloin Steak	2.50	Mixed Grill	1.75
Filet Mignon	1.75	Calf Sweetbread	1.60
Steak, Minute	1.60	Spring Turkey (half) for two	3.50

For Table d'Hote Dinner, See Special Menu

Guests will please notify the Headwaiter if calls or messages are expected.
THERE WILL BE NO PAGING IN THIS ROOM.

First page of Dinner Menu, The Drake. The Card folded measures 7x11 inches.

NOTICE TO GUESTS — The Drake announces Tea Dances in the French Room every Saturday from 4 to 6 p. m. Dinner Dances from 9 to 11 p. m. and Supper Dances (with Miss Florence Walton) from 11 to 1 a. m., except Sunday.
The Drake Orchestra under the direction of Mr. David Rosensweet
A Special Table d'Hote Dinner will be served Every Evening from 6 to 9 p. m.

A LA CARTE

HORS-D'OEUVRE
Imported Malossol Caviar 2.50; Canape 1.50 Assorted Relishes, Bellevue (p. p.) 75 Domestic Caviar 1.25; Canape 75
Lettuce Suedoise 65 Cornet of Westphalian Ham 80
LOBSTER SUPREME 1.25 CRABMEAT SUPREME 90 FRESH SHRIMP SUPREME 75

OYSTERS AND CLAMS
Blue Points 40 Cotuits 65 Oyster or Clam Stew, Half and Half 70; Cream 90
Little Neck Clams 40 Cherry Stone Clams 45 Clam Fritters 60 Mignonette or Cocktail Sauce, 10c extra

RELISHES
Celery 40; Stuffed 50 Queen or Ripe California Olives 35 Jumbo California Ripe Olives 40
Radishes 25 Queen or Ripe California Olives, Stuffed with Pimientos 40; with Anchovies 65

SOUPS
Chicken Consommé, cup 35 Julienne 40 Tomato 35 Mongole, Strained, cup 40
Chicken Gumbo 45 Essence of Celery 40 Purée of Peas 35
Cold Consommé, cup 30 Consommé, Taploca 40 Consommé, Bellevue, cup 40
Green Turtle 75 Clam Broth (cold) 30; (hot) 35 Essence of Tomato, cup 40

FISH (FRESH AND SHELL FISH)
EASTERN FISH RECEIVED DIRECT
Lake Superior Whitefish 90 Lake Trout 85 Striped Bass 85 Codfish 75 Pike 85
Fresh Mackerel 80 Domestic Sole 80 Frog Legs 90 Stuffed Crab 70
Perch 75 Smelts 80 Delaware Shad 90 Shad Roe 90
Escargots Bourguignonne 85 Brook Trout, Belle Meunière 1.25 Scallops, Marinière 1.25
Darne of Salmon, Richelieu 90 Bluefish au Gratin 90 English Sole, Marguery 1.25
Lobster, Parisienne 1.75 Fried Soft Shell Crabs 85 Diamond Back Terrapin 3.00

ENTREES AND ROASTS
Noisette of Beef, Belle Hélène 1.75 Squab Chicken en Cocotte, Forestière 2.25
Lamb Steak, Sauted, Béarnaise 2.00
Suprême of Guinea Hen, DRAKE 2.00 Sweetbreads (under bell) Eugenie 1.75
Long Island Duckling 2.25
Guinea Hen, half 1.50 Roast Squab 2.00 Capon (for four) 7.50

COLD
Lobster, Mayonnaise, half 1.50 Crabmeat Ravigote 75
Terrine of Squab 1.00 Rack of Pork, Potato Salad 80 Chicken, half 1.65; Sliced 1.50 Tongue 75
Ham 75 Westphalian Ham, Cold Slaw 90 Pregue Ham, Celery Salad 90 Virginia Razor Back Ham 90
Assorted Cold Meats 1.10; with Chicken 1.30 Supreme of Chicken, Jeanette 1.75 Empress Squab 2.00

FRESH VEGETABLES
Stuffed Tomato or Green Pepper 50 Carrots 30 Vegetarian Dinner 1.00
Braised French Endives 60 Fried Parsnips 30; in Cream 45
Egg Plant 40 Beets 30 Fresh Spinach 45 Braised Celery 55 Cauliflower, Hollandaise 60
Mushrooms—Sauté 1.10; in Cream 1.20; Sous Cloche 1.40
CANNED—Asparagus, Hollandaise 70; Imported 1.25 French Peas 65 Haricots Verts 50
Stewed Sweet Corn 45; Shoe Peg Corn 50 Palm Heart, Vinaigrette or Hollandaise 90
Spaghetti, Italienne 60 Noodles, Polonaise 60 Macaroni au Gratin 50

POTATOES
Boiled 25; in Cream 40 Baked 25 Special Baked 35
Grilled 30 Au Gratin 45 Hashed in Cream 45 Souffles 50 Julienne 35
Sweet Potatoes—Baked 25 Fried 30 Grilled 30 Candied 50

SALADS
Cucumber 35 Celery 50 Fruit 75
Blackstone 65 Belle Fermiere 75 Veronique 65 Asparagus or Asparagus Tips, Vinaigrette 70
Chicken (White Meat) 1.50 Shrimp 90 Crabmeat 1.25 Lobster 1.75

PASTRY
Rice Pudding 35 Caramel Cup Custard 30 Schnecken 25 French Pastry 25
Apple, Cocoanut or Pumpkin Pie 30 Chocolate Layer Cake 30 Petits Fours 30

ICE CREAMS
Coffee 50 Pistachio, Tutti Frutti, Nesselrode 50 Biscuit Glace 45 Biscuit Tortoni 45
Meringue Glace 55 Cafe Parfait 45 Peach, Melba Style 75

SHERBETS AND PUNCHES — ALL CORDIAL SHERBETS AND PUNCHES ARE NON-ALCOHOLIC
Pineapple, Raspberry, Cherry and other Fruit Sherbets 35
Creme de Menthe, Creme de Rose, Creme d'Orange and other Cordial Sherbets 45

CHEESE
Imported Edam 40 Imported Stilton 40 Swiss 35
English Style Cheddar 30 Pimienta 30 Cream 35 Imperial Canadian 30

FRUITS (FRESH AND PRESERVED)
Malaga Grapes 90 Hot House Grapes 1.00
Orange, whole 20; Sliced 30; Juice 40 Pear 25 Apple 20
Preserved: Strawberries, Peaches, Figs, Plums 40 Hawaiian Pineapple 45
Cream served with Fresh, Stewed or Preserved Fruit 15c extra; Double Cream 45

COFFEE
Demi Tasse 20 Special Demi Tasse 40 Turkish Coffee 50

The Drake Assorted Bonbons, Chocolates, Caramels and Mints
Pound and Half Pound Boxes

Butter, Sweet or Salted, with Rolls or Bread, per cover 25

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON PORTIONS SERVED FOR TWO, 50 PER CENT EXTRA
PRIVATE ROOM SERVICE EXTRA WAR TAX WILL BE ADDED TO CHECKS WHENEVER NECESSARY

Second page of Dinner Card, The Drake. The card folded measures 7x11 inches.

NOTICE TO GUESTS—The Drake announces Tea Dances in the French Room every Saturday from 4 to 6 p. m., Dinner Dances from 9 to 11 p. m. and Supper Dances, with Miss Florence Walton, from 11:00 p. m. to 1:00 a. m., except Sunday

A Special Table d'Hote Dinner will be served Every Evening in the Main Dining Room, from 6 to 9 p. m. at $2.50 per cover

BREAKFAST MENU

FRESH FRUIT

Honey Dew Melon 60 — Sliced Peaches 50
Strawberries 60 — Blackberries 50
Grape Fruit, half 35 — Grape Fruit Juice 40
Orange, whole 20; Sliced 30; Juice 40 — King Orange 25
Pear 25 — Apple 20 — Sliced Bananas 25 — Sliced Fresh Pineapple 40
Cream Served with Fresh Fruit 15c extra

COMPOTE OF STEWED FRESH FRUIT (to Order)
Stewed Prunes or Baked Apple 25; with Cream 40 — Apple Sauce 30

PRESERVED FRUIT

PRESERVED—Peaches, Bartlett Pears, Green Gage Plums, Hawaiian Pineapple, Figs, Red or White Cherries, Royal Ann Cherries, Kumquats, Strawberries, Raspberries, Loganberries 40
Imported Strawberries 75 — Imported Raspberries 75
BRANDIED STYLE—Cherries 70 Pears 70 Figs 70 Peaches 70 Pineapple 90
ORANGE GRENADINE 1.50 — PEAR GRENADINE 1.00
JAMS—Blackberry, Strawberry, Raspberry, Loganberry, Gooseberry, Apricot, Peach, Plum, Fig, Red or White Cherry, Spiced Currants 35
JELLIES — Grape, Guava, Plum, Quince, Crabapple, Mint, Rose Leaf, Red or Black Currant 35
MARMALADES — Orange, Grape Fruit or Pineapple 35
STRAINED OR COMB HONEY 40

ROLLS, BREAD, TOAST, CAKES, ETC.

Rolls, Bread, Corn Sticks, Assorted Muffins with Sweet or Salted Butter 25c per cover; with two Brioches 30c

BREAD—French, Graham, Gluten, Rye, Corn Bread
ROLLS—Breakfast Rolls — Crescents — Corn Sticks — Corn or Bran Muffins
TOAST—Dry Toast 25 — Milk Toast 45 — Half and Half 65 — Cream Toast 80
CAKES—Wheat 30 — Buckwheat 30 — Corn 30 — Rice 30
Rice or Corn Fritters with Maple Syrup 50
Fried Mush 40; with Cream or Maple Syrup 60
Dutch Waffles 45; with Maple Syrup 55 — Buckwheat Cakes with Sausage 75
Toasted Muffin 25; with Maple Syrup 35

CEREALS

Oat Meal — Wheatena — Cream of Wheat — Shredded Wheat
Fruited Wheat — Fruited Oats — Hominy — Toasted Corn Flakes — Grapenut
Post Toasties — Pettijohn — Cream of Barley — Hulled or Puffed Corn
Cream of Rice — Puffed Rice — Wild Rice — Triscuits
Ralston's Breakfast Food or other Standard Cereals with Cream 45

Guests will please notify the Headwaiter if calls or messages are expected
THERE WILL BE NO PAGING IN THIS ROOM

Pageant of Progress Exposition will be held in Chicago, July 30th to August 14th, 1921

EGGS AND OMELETTES

EGGS—Boiled (2) 40 — Fried (2) 45 — Poached (2) 45 — Shirred 45
au Beurre Noir (2) 60 — Fried Eggs with Ham or Bacon 70
Scrambled 55 — Scrambled with Sausage 75 — Scrambled with Mushrooms 80
OMELETTES—Plain 60 — Jelly 75 — Spanish 75 — St. John 75
Omelette with Calf's Brains 75 — Kidneys 75 — Chicken Liver 75
Tomatoes 75 — Asparagus Tips 75 — Fresh Mushrooms 80
Ham 75 — Bacon 75 — Fig 75 — Oysters or Clams 75

POTATOES

Baked 25 — French Fried 30 — Saute 30 — Lyonnaise 35
Au Gratin 45 — Hashed Brown 30 — Hashed in Cream 45

FISH AND SHELL FISH

Lake Superior Whitefish 90 — Fried Perch 75 — Codfish Cakes 65
Fresh or Salt Codfish, Stewed in Cream 75 — Shad 90 — Halibut Steak 90
Salmon Steak 90 — Smoked Salmon in Cream 80
Fried Filet of English Sole 1.10
Finnan Haddie, Steamed, Broiled or in Cream 85
Broiled Sardines 70 — Kippered Herring 70
Boiled Salt Mackerel, Drawn Butter 85 — Fried Scallops, Tartar 85
Broiled Oysters 70 — Oyster or Clam Stew, half and half 70; with Cream 90

MISCELLANEOUS

Link Sausage 70 — Country Sausage Cake 75 — Honeycomb Tripe, Broiled 65
Ham 75 — Bacon 75; (half) 45 — Calf's Liver 75; with Bacon 95
Fresh Pig's Pig's Feet 75
Roast Beef Hash 90 Corned Beef Hash 75; with Poached Egg 90 Lamb Hash 90
Sweetbreads, Broiled 1.60; en Brochette 1.85 — Virginia Ham 90
Chipped Smoked Beef in Cream 1.00 — Calf's Brains, Brown Butter 80
Broiled Veal Kidneys 75 — Broiled Lamb Kidneys 70 — Pork Spareribs 75
Broiled Pork Tenderloin 1.10 — Fried Apple and Salt Pork 65

POULTRY

Broiled Chicken (half) 1.50 — Squab Chicken, each 1.70 — Empress Squab 2.00
Chicken Livers 75; en Brochette 90 — Chicken Hash (White Meat) in Cream 1.60

STEAKS AND CHOPS

Rump Steak 1.65 — Sirloin Steak 2.50 — Sirloin Steak, for two 4.75
Tenderloin Steak 2.50 — Filet Mignon 1.75
Steak, Minute 1.60 — Lamb Chops (2) 1.10 — Mutton Chop 90
English Mutton Chop 1.75 — Veal Chop 90 — Pork Chop 90

COFFEE, TEA, ETC.

COFFEE — The Drake Blend with Cream and Hot Milk, pot for one 40; two 75
Special Coffee made in percolator, with Cream and Hot Milk, for one 45; for two 85
Cocoa or Chocolate, with Whipped Cream, for one 45, for two 80

TEA—Blackstone Special, English Breakfast, Oolong, Ceylon, Young Hyson, Orange Pekoe Darjeeling, Japan, or London, England, Tea, for one 35; for two 70

Certified and Pasteurized Milk, bottle 25 — Hi-Maya 25 — Kumyss 25
Buttermilk, per bottle 20 — Sour Milk, per bottle 25 — Malted Milk 30
Cream, glass 60 — Half and Half, glass 50 — Double Cream, half pint bottle 60

Portions and Prices are based on Service to One Person
Portions Served for Two, 50 per cent extra
For Other Miscellaneous Food Items and Special Dishes, See General Bill of Fare
Private Room Service Extra — War Tax will be added to checks whenever necessary

Typical breakfast menu, The Drake. Card open measures 11x15 inches.

Difference Between Leftover and Comeback

The difference between a leftover and a comeback in culinary parlance is: A leftover is prepared food which has not been dished onto a plate to set before a diner, but which may be kept for service at a future meal. A comeback is food that has been dished onto a plate, probably messed over, and returned to kitchen. The leftover is an economy; the comeback is a waste.

Foods dished onto platters for redishing in the dining room onto plates, are classed as leftovers when returned to service pantry in the original platter. Such food is not spoiled.

A bill of fare criticism: The more the padding, the poorer the bill.

The Drake
Italian Restaurant
Fountain Refreshments

ICE CREAM SODAS

Vanilla 25 — Chocolate 25 — Coffee 25
Orange 25 — Grape 25 — Lemon 25
Raspberry 25 — Strawberry 25 — Pineapple 25
Maple 25 — Caramel 25 — Sarsaparilla 25
Ice Cream Sodas with Crushed Fruit 30
Ice Cream Sodas with Fresh Fruit 35

SUNDAES

Crushed Strawberry 30
Crushed Pineapple 30 — Crushed Cherry 30
Crushed Raspberry 30 — Chop Suey 30
Banana Split 30 — Lover's Delight 30
Nut Sundae 30 — Marshmallow 30

PHOSPHATES

Orange 15 — Lemon 15 — Cherry 15
Raspberry 15 — Strawberry 15 — Pineapple 15

PARFAITS

Cherry 25 — Raspberry 25 — Strawberry 25
Coffee 25 — Chocolate 25 — Caramel 25
Banana 25 — Maple Leaf 25 — Marguerite 25
The Drake Special Fruit Parfait 35

ICES

Orange 25 — Pineapple 25 — Lemon 25
Raspberry 25 — Cherry 25 — Strawberry 25

ICE CREAMS

Vanilla 30 — Chocolate 30 — Strawberry 30
For other Ice Creams and Ices see special Daily Menu

EGG SPECIALTIES

Egg Malted Chocolate 25 — Egg Chocolate 25
Egg Malted Vanilla 25 — Egg Phosphate 25
Egg Lemonade 25 — Egg Caramel 25

FOUNTAIN BEVERAGES

Green River 10 — Root Beer 10 — Coca-Cola 10
Loganberry Juice 25 — Ginger Ale, C & C 30
Frosted Coffee 25 — Frosted Chocolate 25
Red or White Grape Juice 25
Grape Juice Highball 30 — Orangeade 25
Plain Lemonade 20 — Fruit Lemonade 30
Sarsaparilla 20

MISCELLANEOUS DRINKS

COLD

Chocolate Malted Milk 25 Vanilla Malted Milk 25
Malted Milk Float 30

HOT

Malted Milk with Vanilla or Chocolate 25
Malted Milk with Egg, Vanilla or Chocolate 30
Chocolate Malted Milk with Wafers 30
Chocolate with Whipped Cream 25
Butterscotch 25 — Fudge 25 — Caramel 25

COFFEE, TEA, ETC

Coffee with Cream, per cup 25, per pot 25
Tea Oolong, Orange Pekoe, Russian or Darjeeling, per pot 25
Chocolate with Whipped Cream, per cup 20; per pot 30
Milk, per glass 15, per bottle 25
Buttermilk, per glass 15, per bottle 25

PASTRY

Pie 20 — Cinnamon Toast 20 — Macaroons 20
Lady Fingers 20 — Layer Cake 25
Assorted Cake 20 — French Pastry 20

War Tax will be added to checks whenever necessary

THE DRAKE ASSORTED BONBONS
CHOCOLATES, CARAMELS AND MINTS
in pound and half pound boxes

Business Luncheon from 11 30 a. m. to 2 p. m.
75 Cents per cover

Afternoon Teas from 3 p. m. to 6 p. m.
75 Cents per cover

Table d'Hote Dinner from 6 to 8 30 p. m.
$1.50 per cover

FOR OTHER FOOD ITEMS SEE SPECIAL MENU

Refreshment card for the Italian Restaurant. The leaf is 4½x6 inches, the four pages bound into a cover picturing The Drake and The Blackstone.

Pageant of Progress Exposition will be held in Chicago, July 30th to August 14th 1921

A Special Table d'Hôte Dinner will be served every Evening in Main Dining Room, from 6 to 9 P. M. at $2.50 per cover

LUNCHEON MENU

FROM 12 M. TO 2 30 P M

OYSTERS
Blue Points 40 — Cotuits 65 — Little Neck Clams 40 — Cherry Stone Clams 45

HORS-D'OEUVRE VARIES 75 — ARTICHOKE, MONEGASQUE 75
CANAPE, DRAKE 1 00
SUPREMES—MELON, FRESH FRUIT, GRAPE FRUIT 75

RELISHES
Celery 40 — Radishes 25 — Queen or California Ripe Olives 35

SOUPS
Clam Chowder, Boston Style 45
Consommé, Brunoise 45 — Cream of Tomatoes 45
Chicken Gumbo 45 — Purée of Peas 35

EGG SPECIALTIES
Eggs Nantua 45 — Omelette with Strawberries 75

FISH
Codfish Cakes, Theo 60 — Halibut Steak, Colbert 85
Stuffed Lobster, Morney 1.25

ENTREES
Veal Cutlet, Hongroise 90 — Lamb Stew with Dumplings 90
Loin of Pork, Alsacienne 90

ROASTS
Ribs of Prime Beef 1.10 — Genuine Spring Lamb 1 50
Roast Chicken, Half 1 65 — Young Turkey, Cranberry Sauce 1 60

COLD
Eggs Jeanette 45
Salmon or Whitefish, Mayonnaise 90 — Smoked Sturgeon, Russian Salad 90
Guinea Hen and Virginia Ham Pâté 90 — Pâte of Goose Liver 1.50
Roast Chicken, Half 1.65 — Jellied Chicken, Rita 1 75 — Boned Pig's Feet, Ravigote 85
Truffled Galantine of Capon 1.25 — Suprême of Chicken, Maison d'Or 2 00

FRESH VEGETABLES
New California Asparagus, Hollandaise Sauce 75 — Green Corn on Cob 35 — New Peas 75
Cauliflower, Hollandaise 60 — New String Beans 45 — Summer Squash 40
California Artichoke, Hollandaise 65 — New Wax Beans 45
New Bermuda Potatoes, Boiled 30 — Mashed Potatoes 25

SALADS
French Endive 50 — Watercress 35 — Vegetable 60 — Lettuce 40
Lettuce and Tomato 45 — Romaine 40

DESSERTS
Strawberry Shortcake with Whipped Cream 75 — Old Fashioned Strawberry Shortcake 75
Rhubarb Tartlet 25 — Cherry Pie 30 — Chocolate Custard Pie 30
Apple Strudel 25
Galette Fourrée, The Drake 35 — Gateau Mocka 30

FRUIT
Strawberries 60; with Cream 75 — King Orange 25 — Sliced Fresh Pineapple 45
Grape Fruit (half), 35; Juice 40 — Honey Dew Melon 60
Sliced Peaches with Cream 65 — Casaba Melon 75 — California Cherries 60

ICE CREAMS
Fresh Strawberry, French Vanilla, Chocolate 50 — American Vanilla 45

SHERBETS AND PUNCHES
Orange, Lemon, Fresh Strawberry Sherbet 35 — Cherry, Crème de Rose Punches 50

CHEESE
Camembert 35 — Brie 35 — Roquefort 40 — Liederkranz 35

The Drake Assorted Bonbons, Chocolates, Caramels and Mints
Pound and Half Pound Boxes

GRILLED
TO ORDER

Lobster, half	1.50	Lamb Chops (two)	1.10
Chicken (half)	1 50	Lamb Kidney	.70
Guinea Hen (half)	1.50	Mutton Chop	.90
Squab Chicken	1.70	Veal Chop	.90
Empress Squab	2.00	Pork Tenderloin	1 10
Sirloin Steak	2.50	Mixed Grill	1 75
Filet Mignon	1.75	Calf Sweetbread	1 60
Steak, Minute	1.60	Spring Turkey (half) for two	3.50

Guests will please notify the Headwaiter if calls or messages are expected.
THERE WILL BE NO PAGING IN THIS ROOM.

NOTICE TO GUESTS — The Drake announces Tea Dances in the French Room every Saturday from 4 to 6 p. m. Dinner Dances from 9 to 11 p. m. and Supper Dances (with Miss Florence Walton) from 11 to 1 a. m., except Sunday. The Drake Orchestra under the direction of Mr. David Rosenweet

A LA CARTE

HORS-D'OEUVRE
Imported Malossol Caviar 2 50 Canape 1 50 — Assorted Relishes, Bellevue (p. p.) 75 — Domestic Caviar 1 25, Canape 75
Lettuce Suedoise 65 — Cornet of Westphalian Ham 80
LOBSTER SUPREME 1 75 — CRABMEAT SUPREME 90 — FRESH SHRIMP SUPREME 75

OYSTERS AND CLAMS
Blue Points 40 — Cotuits 65 — Oyster or Clam Stew Half and Half 70 Cream 90
Little Neck Clams 40 — Cherry Stone Clams 45 — Mignonette or Cocktail Sauce 10c extra

RELISHES
Celery 40, Stuffed 50 — Queen or Ripe California Olives 35 — Jumbo California Ripe Olives 40
Radishes 25 — Queen or Ripe California Olives, Stuffed with Pimientos 40, with Anchovies 65

SOUPS
Chicken Consommé, cup 35 — Julienne 40 — Tomato 35 — Mongole, Strained, cup 40
Essence of Celery 40
Cold Consommé, cup 30 — Consommé, Tapioca 40 — Consommé, Bellevue, cup 40
Green Turtle 75 — Clam Broth (cold) 30; (hot) 35 — Essence of Tomato, cup 40

FISH (FRESH AND SHELL FISH)
EASTERN FISH RECEIVED DIRECT
Lake Superior Whitefish 90 — Lake Trout 85 — Striped Bass 85 — Codfish 75 — Pike 85
Fresh Mackerel 80 — Domestic Sole 80 — Frog Legs 90 — Stuffed Crab 70
Perch 75 — Smelts 80 — Delaware Shad 90 — Shad Roe 90
Escargots, Bourguignonne 85 — Brook Trout, Belle Meunière 1.25 — Scallops Marinière 1 25
Darne of Salmon, Richelieu 90 — Bluefish au Gratin 90 — English Sole Marguery 1.25
Lobster, Parisienne 1.75 — Fried Soft Shell Crabs 85 — Diamond Back Terrapin 3.00

ENTREES AND ROASTS
Sweetbreads Patty, Fresh Mushrooms 1.00 — Sirloin Steak, Minute, Blackstone 2.00
Chicken, Julienne, DRAKE 1.65 — English Lamb Chop Combination 1.75
Suprême of Chicken, THE DRAKE 2.00
Guinea Hen, half 1.50 — Roast Squab 2.00 — Capon (for four) 7.50

COLD
Lobster, Mayonnaise, half 1.50 — Crabmeat Ravigote 75 — Stuffed Pig's Feet in Jelly 65
Terrine of Squab 1 00 — Rack of Pork, Potato Salad 80 — Chicken, half 1 65, Sliced 1.50 — Tongue 75
Ham 75 — Westphalian Ham, Cold Slaw 90 — Prague Ham, Celery Salad 90 — Virginia Razor Back Ham 90
Assorted Cold Meats 1 10, with Chicken 1 30 — Supreme of Chicken, Jeanette 1.75 — Empress Squab 2 90

FRESH VEGETABLES
Stuffed Tomato or Green Pepper 50 — Carrots 30 — Vegetarian Dinner 1.00
Braised French Endives 60 — Fried Parsnips 30; in Cream 45
Egg Plant 40 — Beets 30 — Fresh Spinach 45 — Braised Celery 55 — Cauliflower, Hollandaise 60
Mushrooms—Saute 1 10; in Cream 1.20; Sous Cloche 1.40
CANNED—Asparagus Hollandaise 70, Imported 1.35 — French Peas 65 — Haricots Verts 50
Stewed Sweet Corn 45, Shoe Peg Corn 50 — Palm Heart, Vinaigrette or Hollandaise 90
Spaghetti, Italienne 60 — Noodles, Polonaise 60 — Macaroni au Gratin 50

POTATOES
Boiled 25, in Cream 40 — Baked 25 — Special Baked 35
Grilled 30 — Au Gratin 45 — Hashed in Cream 45 — Souffles 50 — Julienne 35
Sweet Potatoes—Baked 25 — Fried 30 — Grilled 30 — Candied 50

SALADS
Cucumber 35 — Celery 50 — Fruit 75
Blackstone 65 — Belle Fermiere 75 — Veronique 65 — Asparagus or Asparagus Tips Vinaigrette 70
Chicken (White Meat) 1 50 — Shrimp 90 — Crabmeat 1 35 — Lobster 1 75

PASTRY
Rice Pudding 35 — Caramel Cup Custard 30 — Schnecken 25 — French Pastry 25
Apple, Coconut or Pumpkin Pie 30 — Chocolate Layer Cake 30 — Petits Fours 30

ICE CREAMS
Coffee 50 — Pistachio, Tutti Frutti, Nesselrode 50 — Biscuit Glace 45 — Biscuit Tortoni 45
Meringue Glace 65 — Cafe Parfait 45 — Peach, Melba Style 75

SHERBETS AND PUNCHES—ALL CORDIAL SHERBETS AND PUNCHES ARE NON ALCOHOLIC
Pineapple, Raspberry, Cherry and other Fruit Sherbets 35
Creme de Menthe, Creme de Rose, Creme d'Orange and other Cordial Sherbets 45

CHEESE
Imported Edam 40 — Imported Stilton 40 — Swiss 35
English Style Cheddar 30 — Pimiento 30 — Cream 35 — Imperial Canadian 30

FRUITS (FRESH AND PRESERVED)
Malaga Grapes 90 — Hot House Grapes 1.00 — Stewed Fresh Rhubarb 35
Orange whole 20; Sliced 30; Juice 40 — Pear 25 — Apple 20 — Apple Sauce 30
Preserved Strawberries, Peaches, Figs, Plums 40 — Hawaiian Pineapple 45
Cream served with Fresh, Stewed or Preserved Fruit 15c extra, Double Cream 45

COFFEE, TEA, ETC.
COFFEE — Blackstone Blend with Cream and Milk, hot or cold per pot for one 40 for two 75
Demi Tasse 20 — Special Demi Tasse 40
TEA — Blackstone Special English Breakfast Oolong Ceylon, Young Hyson, Japan Orange Pekoe, Russian Caravan London England or Darjeeling hot or cold for one 35, for two 70
Cocoa or Chocolate with Whipped Cream for one 45, for two 80 — Iced Cocoa or Chocolate 45
Hi-Maya 25 — Buttermilk, bottle 20 — Certified and Pasteurized Milk, bottle 25 — Kumyss 25 — Malted Milk 30
Cream, per glass 60 — Half and Half per glass 50 — Double Cream half pint bottle 60

Butter Sweet or Salted, with Rolls, Bread, Rye Bread Corn Bread, Corn Sticks or Assorted Muffins per cover 25

PORTIONS AND PRICES ARE BASED ON SERVICE TO ONE PERSON — PORTIONS SERVED FOR TWO 50 PER CENT EXTRA

PRIVATE ROOM SERVICE EXTRA — WAR TAX WILL BE ADDED TO CHECKS WHENEVER NECESSARY

The Drake, LAKE SHORE DRIVE CHICAGO — Friday, May 13, 1921

Typical luncheon menu, The Drake. Card open measures 11x15 inches.

TABLE D'HOTE $2.50 per cover
Served in main dining room only
Fruit suprême
or
Seafood cocktail
Consommé, Fanchonette
or
Clam chowder, Boston style
Olives — Salted nuts
Poached halibut, Suchet
Noisette of beef, sauted
or
Creamed chicken à la King
Stuffed tomato, Melba — Potatoes, château
Romaine salade
Biscuit tortoni — Assorted cakes
Demi tasse

* * *

United dinner of hotel associations at The Drake, Chicago, July 13, 1921:

Little neck clams
Jellied gumbo
Celery — Almonds — Olives
Lobster, Mornay
Cucumbers, Parisienne
Filet mignon, Drake
New peas — Potatoes Berny
Blackstone salad
Ice cream
Cakes
Demi-tasse

LUNCHEON
TABLE D'HOTE, 75 CENTS
SERVED FROM 11.30 A.M. TO 2 P.M.

Radishes

Omelette with Oysters
or
Flounder Steak, Sauce Nicoise
or
Codfish Cakes, Theo
or
Pork Shank, Alsacienne
or
Chicken Leg Pot-pie, Ménagère

Stewed Cabbage
French Fried Potatoes

Apple Strudel or Ice Cream

Coffee

AFTERNOON TEAS
75 CENTS
SERVED FROM 3 P. M. TO 6 P. M.

TEAS
The Drake Special — Ceylon
English Breakfast, Oolong, Young Hyson, Orange Pekoe
London, England Tea — Russian Caravan
or
COFFEE, ETC.
The Drake Blend with Cream
or
Chocolate or Cocoa with Whipped Cream
or
Glass of Milk
MISCELLANEOUS
French Pastry — Cinnamon Toast
Dry Toast — Toasted Tea Biscuit
or
INDIVIDUAL TEA SANDWICHES
Chicken — Ham — Tongue
ICE CREAMS, AND ICES
Vanilla Ice Cream — Chocolate Ice Cream
Strawberry Ice Cream
Pineapple Ice — Raspberry Ice
Served with Petits Fours

DINNER
TABLE D'HOTE, $1 50
SERVED FROM 6 TO 8 P. M.

Suprême of Fruit

Clam Chowder, Boston Style

Olives

Halibut, Suchet

Noisette of Beef, Sauted

Stuffed Tomato, Melba
Potatoes, Château

Raspberry Mousse

Coffee

A LA CARTE

SPECIAL TODAY

SOUPS
Clam Chowder, Boston Style 30
Chicken Gumbo 30
Cream of Tomatoes 30
Purée Saint Germain 30

LUNCHEON SPECIALS
Omelette with Oysters 60
Flounder Steak, Sauce Nicoise 60
Codfish Cakes, Theo 60
Pork Shank, Alsacienne 60
Chicken Leg Pot-pie, Ménagère 60
Stewed Cabbage 30
French Fried Potatoes 25
Apple Strudel 25

DINNER SPECIALS
Halibut, Suchet 75
Noisette of Beef, Sauted 1.60
Stuffed Tomatoes, Melba 40
Potatoes, Château 30
Raspberry Mousse 40

SANDWICHES
Sliced Chicken 60 — Minced Chicken 70
Chicken Salad 70 — Lobster Salad 75
Sardines 60
Ham 50 — Swiss Cheese 40
Lettuce and Eggs, Mayonnaise 40

Spaghetti, Napolitaine 60
Macaroni au Gratin 50
Chicken Liver, Caruso 75
Raviolis, Milanaise 75

SALADS
Chicken 75 — Shrimp 75
Crabmeat 75 — Lobster 75
Tomato Stuffed with Chicken Salad 75
Asparagus or Asparagus Tips 60
Lettuce 35 Tomato 35 Romaine 35
Lettuce and Tomato 40 Grape Fruit 60

ICE CREAMS, SHERBETS, ETC.
American Vanilla 30 Chocolate, Coffee 30
French Vanilla, Tutti Frutti, Strawberry, Nesselrode 30
Biscuit Tortoni 30

PASTRY
Pie 20 Cinnamon Toast 20 Macaroons 20
Lady Fingers 20 — Layer Cake 25
Assorted Cake 20 — French Pastry 20
Apple Pie 25

COFFEE, TEA, ETC.
Coffee: with Cream, per cup 15; per pot 25
Tea: Oolong, Orange Pekoe, Russian or Darjeeling, per pot 25
Chocolate: with Whipped Cream, cup 20; per pot 30
Milk, per glass 15; per bottle 25
Buttermilk, per glass 15; per bottle 25

FRIDAY, MAY 10, 1921

Luncheon card for the Italian Room. The card open measures 6x8 inches. The cover carries a dainty design.

NOTICE TO GUESTS—The Drake announces Tea Dances in the French Room every Saturday from 4 to 6 p. m., Dinner Dances from 9 to 11 p. m. and Supper Dances, with Miss Florence Walton, from 11:00 p. m. to 1:00 a. m., except Sunday.

A Special Table d'Hote Dinner will be served Every Evening in the Main Dining Room, from 6 to 9 p. m. at $2.50 per cover

SUPPER

HORS-D'OEUVRES AND RELISHES

Hors-d'Oeuvre, Parisienne 75 Artichoke Monégasque 75 Lettuce, Suédoise 65
Canapé Drake 1.00 Canapé, Elysée 1.25
Canapé Eva 1.25 Canapé Anchovies 70
Tomate, Favorite or Ravigote 75 Tomate, Mary Garden 1.00
Tomate, Cardinal 1.25 Tomate, Eva 1.25
Imported Malossol Caviar 2.50; Canapé 1.50 Domestic Caviar 1.50; Canapé 75
EGGS COLD—(1) St. Clair 60 Nantua 60 Louisette 60 Daisy 60
Celery 40; Stuffed 50 Jumbo California Ripe Olives 40 Carciofini 60
Queen or Ripe California Olives Stuffed with Anchovies 65; Pimientos 40; plain 35
HOT HORS-D'OEUVRES—Canapé, Lorenzo 75 Tartlet Vendome 75
Fresh Mushrooms, Nantua 90

SUPRÊMES OF { Fresh Fruit 75 Melon 75 Grape Fruit 75
Sardines 75 Tuna Fish 75 Régalia 80
Fresh Shrimps 75 Crabmeat 90 Lobster 1.25

OYSTERS AND CLAMS

Blue Points 40 Cotuits 65
Little Neck Clams 40 Cherry Stone Clams 45
Oyster or Clam Stew, Half and Half 70; with Cream 90
Mignonette or Cocktail Sauce 10c Extra

BROTHS
SERVED IN CUP

Chicken Broth 35 Clam Bouillon 35 Russian Bortsch 45
Consommé, Bellevue 40 Essence of Celery 40 Essence of Tomato 40

SERVED IN CHAFING DISH

Oysters or Clams, Marinière 1.00 Scallops, Bonne Femme 1.25
Fresh Shrimps, Indienne 1.60
Crabmeat, Créole 1.60 Crabmeat, Dewey 1.60 Seafood, Marinière 1.75
Lobster, Newburg 1.75 Lobster, Americaine 1.75 Lobster, Pomeroy 1.75
Diamond Back Terrapin 3.00
Chicken, King 1.75 Chicken, Tetrazzini 1.75 Chicken Livers, Gourmet 1.25
Sweetbreads, Poulette 1.75 Sweetbreads, Royal 2.00
Spaghetti, Sicilienne 1.00 Fresh Mushrooms in Cream 1.20

MISCELLANEOUS SPECIALTIES

LOBSTER—Broiled (Half) 1.50 Cardinal 1.75 Thermidor 1.75
Frog Legs, Belle Meunière 1.25
Broiled Sardines 70 Stuffed Deviled Crabs 70 Crabmeat au Gratin 1.25
Broiled Chicken (Half) 1.50
Breast of Chicken with Fresh Mushrooms, Sous Cloche 2.25
Breast of Chicken, Belle Hélène 2.25 Breast of Chicken, Drake 2.25
Broiled Empress Squab 2.00 Chicken, Julienne, Drake 1.25
FRESH MUSHROOMS—Broiled or Sauté 1.10; Stuffed with Crabmeat 1.30; Under Glass 1.40
Scrambled Eggs with Sausage 75
Broiled Guinea Hen (Half) 1.50 Suprême of Guinea Hen, Forestière 2.25
Breast of Duckling, au Sue d'Ananas 2.50
Sweetbreads, Becker 2.25 Broiled Sweetbreads 1.60 Sweetbreads, Chéron 1.75
Spaghetti, Italienne 60 Spaghetti, Milanaise 70
Welsh Rarebit 70 Golden Buck 80 Scotch Woodcock 85

Guests will please notify the Headwaiter if calls or messages are expected
THERE WILL BE NO PAGING IN THIS ROOM

Pageant of Progress Exposition will be held in Chicago, July 30th to August 14th, 1921

SALADS

Alma 65 Palm Beach 65 Sunburst 65 Monaco 65 Opera 80
Chicken (White Meat) 1.50 Shrimp 90 Crabmeat 1.25 Lobster 1.75
Tomato, Princesse 65 Tomato, Surprise 65
Tomato Stuffed with Chicken Salad 1.00
Asparagus or Asparagus Tips, Vinaigrette 70; Imported Giant 1.25
Vegetable 60 Lettuce 40 Lettuce and Tomato 46 Romaine 40
Grape Fruit 75 Assorted Fruit 75

COLD BUFFET, DELICACIES, ETC.

Salmon in Jelly 90 Whitefish, Mayonnaise 90
Lobster, Mayonnaise (½) 1.50 Crab, Ravigote 75 French Sardines 70
Imported Herring in Wine 60 Anchovy Filets in Oil (Small Can) 1.00
Empress Squab 2.00 Chicken (Half) 1.65; Sliced White Meat 1.80
Pâte de Foie-gras 1.50 Galantine of Capon 1.25 Calf's Head, Ravigote 1.00
Palm Heart, Vinaigrette 90 Assorted Cold Meat 1.10; with Chicken 1.30

SANDWICHES

Ham 55 Tongue 55 Chicken 85 Chicken Salad 90
Club 90 Blackstone 70 Sardine 70
Swiss Cheese 45 Imported Caviar 1.50 Domestic Caviar 75
Lobster Salad 1.25 Goose Liver 1.25 Tartar 1.00

ICE CREAMS, SHERBETS, COUPES, ETC.

ICE CREAMS—American Vanilla 45; Chocolate, Coffee 50
French Vanilla, Tutti Frutti, Strawberry, Nesselrode 50
Meringue Glacé 55 Biscuit Glace 45 Biscuit Tortoni 45
Parfait Marguerite 65 Café Parfait 45
SHERBETS AND PUNCHES—(All Cordial Sherbets and Punches are Non-Alcoholic)
Orange, Lemon, Pineapple, Raspberry, Strawberry, Cherry (or other Fruit Sherbets) 35
Crême de Menthe, Crême de Rose, Crême d'Orange (or other Cordial Sherbets) 45
COUPES—Eugenie, Thaïs, Maudette, Pickford, St. Jacques, Cleopatra, Edith 65
BOMBES—Victoria 60 Zara 60

PASTRY, ETC.

French Pastry, Each 25 Assorted Cakes 30
Chocolate Layer Cake 30 Old Fashioned Strawberry Shortcake 75
Baba 45 Savarin 50 Marrons 75 Apricot Condé 60
Pear, Lily 80 Peach, Melba Style 75 Peaches or Pears, Ninon 1.10
Omelette Soufflé (1 or 2) 1.00; Surprise (1 or 2) 1.00
Crêpes Susette (1 or 2) 1.00 Baked Alaska 65

CHEESE

Camembert 35 Brie 35 Port Du Salut 35 Roquefort 40
Imported Stilton 40 Imported Edam 40 Swiss 35 Liederkranz 35
English Style Cheddar 30 Imperial Canadian 30 Pimiento 30 Cream 35

COFFEE

COFFEE—Demi Tasse 20 Special Demi Tasse 40 Turkish Coffee 50

Butter, Sweet or Salted, with Rolls, per Cover 25

Portions and Prices are based on Service to One Person
Portions Served for Two, 50 per cent extra

Private Room Service Extra War Tax will be added to checks whenever necessary

Typical supper menu, The Drake. Card open measures 11x15 inches.



Private Dining Room "C" of The Drake, as set for the banquet given by the Hotel Association of Chicago to a party of Eastern Hotel men on transcontinental "See America" journey.



Main Dining Room looking west, as seen from the balcony of Private Dining Room "B." Avenue of Palms is to the left; the windows to the right overlook Lake Shore Drive and Lake Michigan.

Language Reform for Law and Menus

How many people who do not understand the French language could read the following menu and know what food is being served for the different courses:

Chaire de Crabes, Gibson
Celéri *Olives* *Radis*
Purée de Tomates, Louisianaise
Filet de Sole a la Joinville *Pommes Hollandaise*
Poitrine de Volaille grilleé *Petits Pois au beurre*
Coeur de Laituc, Gastronome
Bombe Cincinnatus
Friandises *Petits Fours*
Demi-Tasse

The menu is of a dinner by the Cincinnati Bar Association, the Chamber of Commerce, and the Business Men's Club of that city to celebrate the dedication of the new Hamilton County Court House. A very elaborate menu card was designed for the occasion by the Schultz Printing Works, and the banquet was served in Hotel Gibson.

It seems strange to the average layman that menus should be printed in French, or in any language other than American. It also seems strange that the language of the law is so incomprehensible to the average person not familiar with legal terms. This menu suggests that two reforms greatly needed are a simplifying of the language of the law, and printing menus in understandable language.



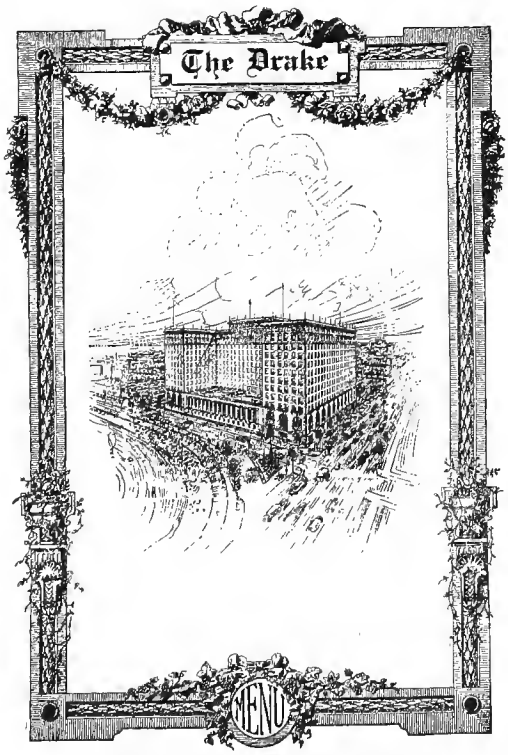
Private Dining Room "C," entered from Art Hall. Windows on north and east sides command view of park and Lake Michigan. (This room set for banquet is shown in another illustration.)



Grand Ball Room of The Drake. The picture is as set for the joint banquet of the Illinois and Chicago Hotel Associations on January 6, just one week after the formal opening of the hotel.

Bulk of Breakage Is at End of Meal

A Western steward of a first-class hotel who recently returned from a tour of observation of the dining rooms, kitchens and pantries of Eastern hotels said that his observation of conditions in the West, in the matter of breakage, is confirmed by what he saw in the East—that is, the bulk of the breakage is at the end of the meal. He accounted for this "Because of lack of proper supervision."



The Drake Menus are embellished with the above design, which is here presented in reduced facsimile.

"I have noticed that in many hotels," he said, "the heads of departments and their lieutenants and the workers want to get off as soon as they can, and ahead of time in many cases. The head waiter, for instance, may want to keep an engagement, and he leaves it to his lieutenants to supervise; they, in turn, have an excuse to hurry off, leaving the workers to clean up. The workers in turn also want to get away at the earliest moment and, not having supervision, the dishes are handled in reckless manner and the peak load of breakage at this time is the result."

He also said that more silver gets lost in the garbage during the end of the meal. The same applies also at the close of banquets—it is the hurry-carelessness that results in much valuable equipment being railroaded to oblivion, so far as the hotel is concerned.

Another cause is the pantries, partly supervised by steward, partly by head waiter, and seldom under complete discipline.

The Western steward suggested as a cure for this breakage loss that the executives who are paid for supervising be the last instead of the first to leave; and that if the workers finish their work more carefully and with less breakage, under supervision, up to their quitting time, enough might be saved in the replenishment bill to pay higher wages for workers and higher salaries for the executives.

Much of the so-called music in restaurants is just noise. Some of it drives trade away.

The dishwashing machine that washes and sterilizes is death on germs.



Luncheon

Little Neck Clams 30; Cocktail 35 Cherry Stone Clams 35 Seatags 40
Blue Points 30; Cocktail 35 Cotuits 35; Cocktail 40 Smith Islands 40 Lynnhavens 45
Fresh Beluga Caviar 2.50-1.25 Canapé Beluga Caviar 80 Canapé Domestic Caviar 45
Lobster Suprême 75 Crabmeat Suprême 60 Grape Fruit Suprême 60 Mixed Fruit Suprême 60
Celery 60-35 Queen Olives 35 California Olives 35 Radishes 30

SOUPS

Consommé, per cup 30 Julienne 60-35 Tomato 60-35 Chicken Gumbo 80-45; strained per cup 45
Chicken Consommé (cup) 35 Puree of Peas 60-35
Cold Consommé, cup 30
Mongol, strained per cup 35 Consommé, Bellevue (cup) 40 Green Turtle 1.40-75 Clam Broth in Cup 35
Consommé, Tapioca 60-35 Essence of Tomato (cup) 35

FISH—Eastern Fish Received Direct

Oyster Crabs Fried 1.35-75; Newburg 1.75-90
Whitefish 1.10-60 Codfish 95-50 Salmon 1.10-60 Black Bass 1.10-60 English Sole 1.50-80 Bluefish 1.10-60
Broiled or Sauted Mountain Brook Trout 1.60-85 Spanish Mackerel 1.10-60 Fresh Mackerel 1.10-60
Lobster Broiled 1.60-85 Stuffed 1.25-65 Stuffed Crabs 1.10-60

SPECIALS—Served from 12 to 2:30

Eggs (hot) Canada 50 Omelette, Clamard 50 Eggs (cold) Moscovite 50
Lake Geneva Ciscoe, Meunière 95-50 Bluefish à la Créole 1.10-60
Pike, Cracovienne 95-50 Crabmeat, Bagration 1.50-80 Shrimp Patties 95-50
Pork Jowl, Bavarian Style 85-45 Chicken Croquettes with Peas 1.10-60
Bitocks of Filet of Beef, Russian Style 1.50-80 Calf's Head with Fresh Mushrooms 1.10-60

ROASTS

Ribs of Prime Beef 1.25-65 Spring Lamb 1.10-60 Chicken 2.00-1.00 Broiled 1.75-90
Turkey, Cranberry Sauce 1.25-65 Gosling, Stuffed with Apples 1.25-65
To Order—Squab Chicken 1.25 Broiled Duckling 2.50-1.25 Guinea Chicken 2.00-1.25
Empress Squab 1.00: (From Mr. Francis E. Drake's Estate, "Stalheim Farm," Rye Beach, N. H.)

GAME IMPORTED

English Partridge 3.50 Teal Duck 1.50 Mallard Duck 2.00 Imported Venison Steak 1.50
Egyptian Quail 1.25 Scotch Grouse 4.00-2.00

COLD

Stuffed Pig's Feet in Jelly 1.10-60 Terrine of Squab in Jelly 1.50-80
Pâte of Goose Liver 1.90-1.00 Sliced Chicken 1.40-75
Duck Jelly Pâté 1.50-80 Chicken and Ham Jelly Pâté 1.50-80 Chicken Wing, Jeanette 1.50
Galantine of Capon with Jelly 1.75-90 Wing of Duckling, Montmorency 1.50 Chicken 2.00-1.00
Virginia Ham 1.25-65 Squab 1.00 Ham 95-50 Corned Beef 95-50 Duckling 2.50-1.25
Roast Beef 1.25-65 Spring Lamb 1.10-60 Assorted Meat 1.75-90 Lobster 1.60-85

VEGETABLES

NEW—Asparagus 1.25-65 Cauliflower 75-40 Peas 90-50 Artichoke, French 60; California 45
Lima Beans 90 50 String Beans 75-40 Brussel Sprouts 60-35 Stewed Tomatoes 60-35
Egg Plant 60-35 Parsnips 60-35 Braised Celery 75-40 Spinach 60-35 Beets 60-35
Vegetable Marrow 60-35 White Summer Squash 60-35 Hubbard Squash 60-35
CANNED—Corn on Cob 60-35 Asparagus: American 90-50 Argenteuil 1.35 German 1.10 Cêpes 75
French Peas 75-40 Lima Beans 75-40 French String Beans 75-40 Corn 60-35 Corn Fritters 70-40

POTATOES

New Bermuda Potatoes Boiled 40-25 Boiled or Baked 35-20 Sautées 40-25 Lyonnaise 40-25 Au Gratin 50-30
Fr. Fried 40-25 Mashed 40-25 Hashed in Cream 40-25 German Fried 40-25 Julienne 40-25 Soufflées 50-30 Grilled 50-30
SWEET POTATOES—Baked 40-25 Grilled 50-30 Fried 50-30 Soufflée 50-30

SALADS

Lettuce 60-35 Lettuce and Tomato 70-40 Cucumber 60-35 Romaine 60-35 Asparagus Tips 85-45 Vegetable 75-40
Blackstone 1.00-60 Chicory 60-35 Endive 60-35 Asparagus, Vinaigrette 90-50
Chiffonade 75 Chicken 1.60-85 Crabmeat 1.50-80 Lobster 1.60-85 Alligator Pear 1.10-60

PASTRY

Orange Custard Pie 15 Plum Tartlets 30 Peach Pie 15 Cheese Cake 15
Mince Pie 25 Apple Pie 15
Cocoanut Pie 15 Caramel Custard cup 25 French Pastry (each) 15
Chocolate Eclairs (each) 15 Petits Fours 25 Charlotte Russe 35

ICE CREAM

Vanilla 35 Chocolate 35 Pistachio 35 Strawberry 35 Peach 35 Tutti Frutti 40 Biscuit Tortoni 45
Coupe St. Jacques 60 Lalla Rookh 45 Café Parfait 40 Siberian Punch 45
SHERBETS: Orange 30 Strawberry 30 Lemon 30 Raspberry 30

CHEESE

Camembert 30 Port de Salut 30 Imported Brie 30 Stilton 30 Edam 30 Swiss 30
Roquefort 30 Neufchatel 30 Cream 30 Pimentoe 30 Herkimer County 30

FRUITS

GRAPES: Malaga, Tokay 50-30; English Hot House 3.00-1.75 Santa Claus Casaba Melon 60-35
Strawberries 75-40 Apple 15 Melon Mangoe 90-50 King Orange 15 Casaba Melon 60-35
Long Pole Persimmons 25
Grape Fruit 50-30 Pears' each 20
Orange 15; sliced 20 Sliced Fresh Pineapple 50-30

COFFEE, TEA, ETC.

COFFEE: Blackstone Blend, with Hot Milk and Cream 45-30 Demi Tasse 15 Special Demi Tasse 25
Special Coffee made in Percolator, with Hot Milk and Cream, per person 35 Turkish 25 Diable 40
Cocoa or Chocolate with Whipped Cream 50-35
Tea: Blackstone Blend, English Breakfast, Oolong, Ceylon, Young Hyson, Japan, Orange Pekoe 45-30
Arcady Farm Certified Milk, bottle 15
Buttermilk 15 Malted Milk 20 Bulgarian Sour Milk 15 Hi-Maya 20
Grape Juice (Red or White) Pint 50; Split 25; Half Split 15 Sweet Cider, glass 10
Butter, Sweet or Salted, with Rolls or Bread, per cover 10 Cts. Private Room Service Extra

HALF PORTION SERVED TO ONE PERSON ONLY Tuesday, December 15, 1914
FOR OTHER ITEMS AND DISHES SEE GENERAL BILL OF FARE.



Cafeteria in The Sheridan Plaza, Chicago. Entrance and exit at left foreground (not shown in illustration).

Sheridan Plaza, Chicago, Menus

SPECIAL LUNCHEON.

Veloute of peas, Lamballe
Chicken croquettes, cream gravy, peas
or
Braised short ribs of beef
Brown or mashed potatoes
Cocoanut custard pudding
or
Vanilla ice cream
Coffee

* * *

LET US SUGGEST—
SERVED COLD.

BUFFET.

Hors d'oeuvre 75
Mayonnaise de crevette au celery 75
Canape Lucile 75
Essence of tomato in jelly 25
Bortsch a la Russe in cup 25
Lobster (half), Parisienne 1.00
Salmon steak a la Vernon 90
Galantine or capon, Bellevue 1.00
Pate de jambon en aspic 90
Salad Rachel 75
Bavaroise plombiere au banana 50
Pudding glace au marrons 50
Ice tea 20 Ice coffee 15

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NORTH SHORE DINNER.

Canape assortie
Radishes Olives
Clam chowder
Lake trout, saute, meuniere
or
Mutton chop, Reform
Rissole potato
String beans
Sliced tomato
French pastry
Peach pie
or
Chocolate ice cream
Demi-tasse

SHERIDAN PLAZA DINNER.

Fresh crab meat cocktail
Mixed olives Celery Nuts
Ox tail soup with barley
Planked whitefish, Duchesse
or
Minute sirloin steak, Tyrolienne
String beans
Combination salad
Boston cream pie
Blackberry tartlette
or
Strawberry ice cream
Demi-tasse

The Strawberry Hotel at Payson, Utah

We stopped for lunch at the prosperous little town of Payson. We had been told of good meals at the Strawberry Hotel of this place, and, altho we arrived after meal hours, the landlady said she could have a lunch ready in fifteen minutes, and did so. We sat under an English walnut tree on the lawn while she prepared it. The dining room had the appearance of a conservatory—flowers in profusion. The table was set with a heaping dish of sliced peaches and cream at each plate, and a compote of peaches for centerpiece. A dish of fried pork chops garnished with nasturtium flowers was placed before us, and a platter of potato cakes; iced tea and milk served in glass pitchers, coffee to order, and a dessert of fruit preserves. A bell was placed on the table to call the waitress when wanted. The charge for this meal was 75 cents. *From A Journey to the North Rim of Grand Canyon.*

The cafeteria is cash and carry catering.

In the food market nutritive value is seldom measured by price.

A good way to improve service is to weed out misfits employed to deliver service.

LUNCHEON

Dishes in (Bold Face Type) are ready.

OYSTERS CLAMS AND SEA FOOD

Blue Points 40 Cotuits 50 New York Counts Fried, Tartar Sauce 75
Milk Stew 50 Half and Half 60 Creamed 70
Little Necks 35 Cherrystones 40 Cocktail Sauce 10c. Extra
Fresh Lobster, Supreme 1.00 Fresh Shrimp Cocktail 75 Crabmeat Cocktail 85

RELISHES

Radishes 25 Queen Olives 30 Ripe Olives 40 Chow-Chow 25
Celery 35 Burr Gherkins 25 Dill Pickles 25 Home-made Spiced Cantaloupe 30
Imported Sardines 60 Wine Herring 40

SOUPS

CREAM OF CELERY, AUX CROUTONS 20 TUREEN 30

Consomme en Tasse 25 Cream of Tomato 40 Puree of Mongole 35 Clam Bouilloo 30
Puree of Tomato 30 Chicken Okra, Creole 40 Strained Gumbo en Tasse 30

FISH

Baked Lake Trout, Sauce Genevoise 50 **Fresh Shrimp, Creola Sauce, Steamed Rice 70**
Filet of Pike Saute in Butter, Meuniere 50

ENTREES

POACHED EGGS WITH SPINACH, CREAM SAUCE GRATIN 45
FRIED CAPON CUTLET, GREEN PEAS 50
GRILLED LAMB CHOPS WITH STRING BEANS 50
TENDERLOIN STEAK, MINUTE SAUCE, FINANCIERE 75
ROAST LOIN OF PORK, DRESSING, APPLE SAUCE 75
ROAST PRIME RIBS OF BEEF, IN ITS OWN JUICE 90; EXTRA CUT 1.75
Mashed Potatoes served with Fish or Meat Orders

FRESH VEGETABLES

Buttered Beets 30 Spinach with Egg 40 String Beans 40 Grilled Tomatoes 25
Fried Egg Plant 30 Cauliflower, Butter or Hollandaise 40 Au Gratin 50 Stewed Tomatoes 25
POTATOES; Mashed 20 New Bermuda 25 French Fried 25 Au Gratin 25
Hashed Browned 25; in Cream 30 Cottage 25 Home Fried 25 Grilled or Fried Sweets 25

SALADS

Lettuce and Endive 30

French Endive 25 Lettuce and Tomato 30 Grape Fruit and Orange 35 Combination 30
Hearts of Lettuce 25 Cucumber, Cream Dressing 30 Waldorf 25
Thousand Island or Mayonnaise Dressing 15 Roquefort Cheese Dressing 25

SANDWICHES

Ham and Scrambled Egg 50 **Combination 50**
Beach Walk Chicken Sandwich 60 Manhattan 65 Caviar 75
Sardine 40 Edgewater Beach 70 Club 60 Chicken 50 Swiss 30
Roast Beef 50; Hot 75 Ham 25 Tongue 30 Steak 75

DESSERTS

Old Fashion Strawberry Shortcake, Cream 50 **Assorted French Pastry 25** **Edgewater Beach Torte 25**
Fruit Blanc Mange Pudding, Vanilla Sauce 25 **Apple, Mince, Raisin or Cocoanut Custard Pie 25**
Individual Strawberry Pie 30 **Devil's Food Cake 25** **Chocolate Whipped Cream Eclair 30**
Oranges in Jello 35 **Vanilla Meringue Glace 40** **Strawberry Coupe, Miramar 40**
Lemon Sherbet 30 **Raspberry, Vanilla or Chocolate Ice Cream 30 with Home-made Cake 40**
Ice Cream Sandwich with Hot Chocolate Sauce 40

FRUITS

Stewed Rhubarb 30 Winter Pear 15
Half Grape Fruit 30 Sliced Fresh Pineapple 30
Baked Apple with Cream 30
Compote of Stewed Fresh Fruits 40
Assorted Fresh Fruit 75 Red Raspberries and Cream 40
Home-made Jellies in Individual Glass 25

DAIRY DISHES

Bowl of Half and Half, Graham Crackers 40
Boiled Rice with Stewed Prunes 35
Corn Flakes, Shredded or Puffed Wheat with Milk 25
with Sliced Peaches 40

CHEESE

American 25 Brie 30 Liederkranz 25
Cottage 25 Roquefort 40 Edam 25 Camembert 30

COFFEE, TEA, Etc.

Pot Tea (1) 20 Pot Coffee (1) 20 Demi-Tasse 15
Instant Postum 20 Cocoa or Chocolate, Whipped Cream 25
Iced Tea or Coffee 25 Buttermilk 15

Ladies are requested NOT to smoke in this Dining Room.

SPECIAL $1.00 LUNCHEON

Not Served in Rooms

Cream of Celery, aux Croutons
Consomme, Fermiere

Radishes

Choice of:
Baked Lake Trout, Sauce Genevoise
Poached Eggs, Spinach, Cream Gratin
Fried Capon Cutlet, Green Peas
Grilled Lamb Chop, String Beans

Boiled or Saute Potatoes

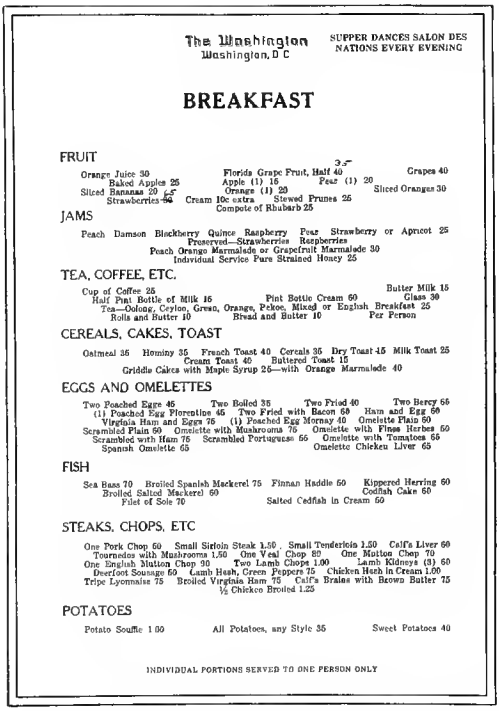
Lettuce and Endive, French Dressing

Cocoanut Custard Pie or
Pistachio Ice Cream with Cake

Coffee, Tea or Milk

EDGEWATER BEACH HOTEL

Thursday, February 21, 1924



The Washington
Washington, D C

SUPPER DANCES SALON DES NATIONS EVERY EVENING

BREAKFAST

FRUIT

Orange Juice 30 — Florida Grape Fruit, Half 40 — Grapes 40
Baked Apples 25 — Apple (1) 15 — Pear (1) 20
Sliced Bananas 20 — Orange (1) 20 — Sliced Oranges 30
Strawberries 50 — Cream 10c extra — Stewed Prunes 25
Compote of Rhubarb 25

JAMS

Peach Damson Blackberry Quince Raspberry Pear Strawberry or Apricot 25
Preserved—Strawberries Raspberries
Peach Orange Marmalade or Grapefruit Marmalade 30
Individual Service Pure Strained Honey 25

TEA, COFFEE, ETC.

Cup of Coffee 25 — Butter Milk 15
Half Pint Bottle of Milk 15 — Pint Bottle Cream 60 — Glass 30
Tea—Oolong, Ceylon, Green, Orange, Pekoe, Mixed or English Breakfast 25
Rolls and Butter 10 — Bread and Butter 10 — Per Person

CEREALS, CAKES, TOAST

Oatmeal 35 — Hominy 35 — French Toast 40 — Cereals 35 — Dry Toast 15 — Milk Toast 25
Cream Toast 40 — Buttered Toast 15
Griddle Cakes with Maple Syrup 25—with Orange Marmalade 40

EGGS AND OMELETTES

Two Poached Eggs 45 — Two Boiled 35 — Two Fried 40 — Two Berey 65
(1) Poached Egg Florentine 45 — Two Fried with Bacon 60 — Ham and Egg 60
Virginia Ham and Eggs 75 — (1) Poached Egg Mornay 40 — Omelette Plain 60
Scrambled Plain 60 — Omelette with Mushrooms 75 — Omelette with Fines Herbes 60
Scrambled with Ham 75 — Scrambled Portuguese 65 — Omelette with Tomatoes 65
Spanish Omelette 65 — Omelette Chicken Liver 65

FISH

Sea Bass 70 — Broiled Spanish Mackerel 75 — Finnan Haddie 60 — Kippered Herring 60
Broiled Salted Mackerel 60 — Codfish Cake 60
Filet of Sole 70 — Salted Codfish in Cream 60

STEAKS, CHOPS, ETC

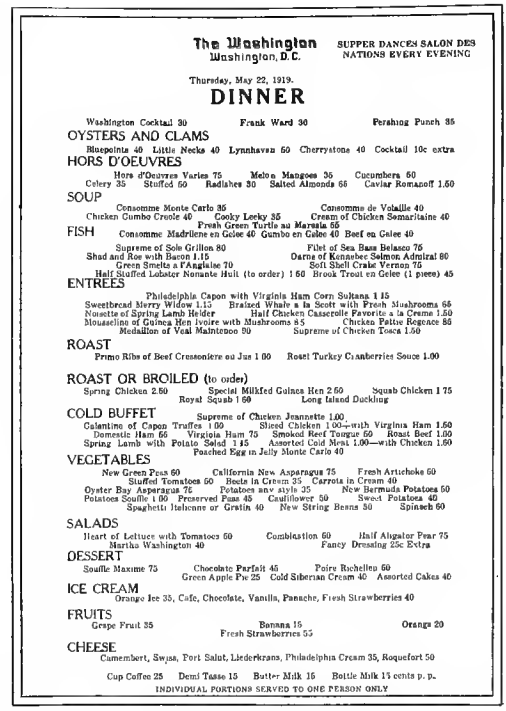
One Pork Chop 60 — Small Sirloin Steak 1.50 — Small Tenderloin 1.50 — Calf's Liver 60
Tournedos with Mushrooms 1.50 — One Veal Chop 80 — One Mutton Chop 70
One English Mutton Chop 90 — Two Lamb Chops 1.00 — Lamb Kidneys (3) 60
Deerfoot Sausage 60 — Lamb Hash, Green Peppers 75 — Chicken Hash in Cream 1.00
Tripe Lyonnaise 75 — Broiled Virginia Ham 75 — Calf's Brains with Brown Butter 75
½ Chicken Broiled 1.25

POTATOES

Potato Souffle 1 00 — All Potatoes, any Style 35 — Sweet Potatoes 40

INDIVIDUAL PORTIONS SERVED TO ONE PERSON ONLY

A CHARGE OF 10c PER COVER WILL BE MADE, WHICH INCLUDES BREAD AND BUTTER.
10 Cents Additional will be charged on all dishes served in Private Rooms.



The Washington
Washington, D.C.

SUPPER DANCES SALON DES NATIONS EVERY EVENING

Thursday, May 22, 1919.

DINNER

Washington Cocktail 30 — Frank Ward 30 — Pershing Punch 35

OYSTERS AND CLAMS

Bluepoints 40 — Little Necks 40 — Lynnhaven 50 — Cherrystone 40 — Cocktail 10c extra

HORS D'OEUVRES

Hors d'Oeuvres Varies 75 — Melon Mangoes 35 — Cucumbers 60
Celery 35 — Stuffed 60 — Radishes 30 — Salted Almonds 65 — Caviar Romanoff 1.50

SOUP

Consomme Monte Carlo 35 — Consomme de Volaille 40
Chicken Gumbo Creole 40 — Cooky Leeky 35 — Cream of Chicken Semarlaine 40
Fresh Green Turtle au Marsala 55

FISH

Consomme Madrilene en Gelee 40 — Gumbo en Gelee 40 — Beef en Gelee 40

Supreme of Sole Grillon 80 — Filet of Sea Bass Belasco 75
Shad and Roe with Bacon 1.15 — Darne of Kennebec Salmon Admiral 80
Green Smelts a l'Anglaise 70 — Soft Shell Crabs Vernon 75
Half Stuffed Lobster Nemante Huit (to order) 1 60 — Brook Trout en Gelee (1 piece) 45

ENTREES

Philadelphia Capon with Virginia Ham Corn Sultana 1 15
Sweetbread Merry Widow 1.15 — Braized Whole a la Scott with Fresh Mushrooms 65
Noisette of Spring Lamb Helder — Half Chicken Casserole Favorite a la Creme 1.50
Mousseline of Guinea Hen Ivoire with Mushrooms 85 — Chicken Petite Regence 85
Medallion of Veal Maintenon 80 — Supreme of Chicken Tosca 1.50

ROAST

Prime Ribs of Beef Cressoniere au Jus 1 00 — Roast Turkey Cranberries Sauce 1.00

ROAST OR BROILED (to order)

Spring Chicken 2.50 — Special Milkfed Guinea Hen 2.50 — Squab Chicken 1 75
Royal Squab 1 50 — Long Island Duckling

COLD BUFFET

Supreme of Chicken Jeannette 1.00
Galantine of Capon Truffes 1 00 — Sliced Chicken 1.00—with Virginia Ham 1.50
Domestic Ham 65 — Virginia Ham 75 — Smoked Beef Tongue 60 — Roast Beef 1.00
Spring Lamb with Potato Salad 1 15 — Assorted Cold Meat 1.00—with Chicken 1.50
Poached Egg in Jelly Monte Carlo 40

VEGETABLES

New Green Peas 60 — California New Asparagus 75 — Fresh Artichoke 60
Stuffed Tomatoes 60 — Beets in Cream 35 — Carrots in Cream 40
Oyster Bay Asparagus 75 — Potatoes any style 35 — New Bermuda Potatoes 60
Potatoes Souffle 1 00 — Preserved Peas 45 — Cauliflower 60 — Sweet Potatoes 40
Spaghetti Italienne or Gratin 40 — New String Beans 50 — Spinach 60

SALADS

Heart of Lettuce with Tomatoes 60 — Combination 60 — Half Alligator Pear 75
Martha Washington 40 — Fancy Dressing 25c Extra

DESSERT

Souffle Maxime 75 — Chocolate Parfait 45 — Poire Rachelle 60
Green Apple Pie 25 — Cold Siberian Cream 40 — Assorted Cakes 40

ICE CREAM

Orange Ice 35, Cafe, Chocolate, Vanilla, Panache, Fresh Strawberries 40

FRUITS

Grape Fruit 35 — Banana 15 — Orange 20
Fresh Strawberries 55

CHEESE

Camembert, Swiss, Port Salut, Liederkrans, Philadelphia Cream 35, Roquefort 50

Cup Coffee 25 — Demi Tasse 15 — Butter Milk 15 — Bottle Milk 15 cents p. p.

INDIVIDUAL PORTIONS SERVED TO ONE PERSON ONLY

A CHARGE OF 10c PER COVER WILL BE MADE, WHICH INCLUDES BREAD AND BUTTER.
10 Cents Additional will be charged on all dishes served in Private Rooms.

Overhead Should Determine Bill of Fare Prices

Every once in a while the editor receives a request for information as to what certain dishes should be priced on the bills of fare. In most cases the question is asked without the necessary information being given as to the cost of overhead in the place under consideration.

The pricing of dishes on the bill of fare, for the place to make a profit, must be determined by the operator after he has informed himself of the cost of producing the dish. To that cost he must add a reasonable amount for his profit. This applies, of course, to a business that is already fairly smooth running and that is not a gamble of wide variation in the patronage from day to day.

In pricing an article for the bill of fare, the first item of cost is naturally the food as bought in the market. But in many establishments this first cost is small as compared with what the dish must be sold for, because of the great expense in producing the dish, when all things included in the cost are considered.

It matters a great deal, for instance, if the establishment has to pay a high rental; if the fuel expense be low or high; the condition of the labor market; the amount of the freight bills; the lighting and heating expense; the investment in linen, china, silver, glass, and the depreciation on account of wear and tear and breakage, and the laundry expense. In some places the air is washed and temperatured at considerable cost, which is a luxury the patrons must pay for. In some places music is furnished, and this also is a tax on the patron that must be paid thru the bill of fare pricing.

We might go on indefinitely with these items of overhead, but enough have been given to show that the restaurant operated in the most simple manner, the rent low, the service minimum, very little laundry, and no luxuries of temperatured air or music or flowers or other unnecessaries, may have its bill of fare very low as compared with another establishment serving exactly the same kind of food, but burdened with the niceties and extravagances of service, that, in some cases, will double, and quadruple, and even swell to tenfold the original cost of the food by the time it reaches the dining room table.

The reason so many restaurants fail is because the proprietors do not realize the cost of overhead. They try to give swell service with the low price. But they cannot do it. Some one must pay for the luxuries; and the restaurant proprietor who delivers these luxuries must tax his patrons for them, or go out of business.

It is impossible for us to even approximate the cost of serving a dish without detailed information and a practical working knowledge of the place under consideration.

FOOD: We must have it to live. It is up to mankind to
Get it,
Make it enjoyable,
Have it nourishing,
Store it,
Prize it, and
Not waste it.

And pity 'tis that food and fuel economies are so little practiced.

The disloyal employe breeds all kinds of trouble.

ICE SKATING RINK ON ROOF NOW OPEN

SUPPER DANCES SALON DES NATIONS EVERY EVENING

The Washington
Washington, D. C.

TEA DANCE 5 TO 6.30 IN SPANISH GARDEN

Specialties of Hotel Washington

SOUP

Chicken Gumbo 40 — Chicken Consomme 40

FISH

Supreme of Sole Maxime 80 — Aiguillette of Bass Bergere 75
Smelts aux Amandines 75 — Crabs Flakes Mephisto 75

ENTREES

Breast of Chicken Tosca 1.50 — Noisette Pres Sale Mascotte 1.15
Baby Lamb Chop Marechal 1.00 — Champignon Sous Cloche in Cream 1.00

DESSERTS

Meringue Glace Chantilly 50 — Patisserie Parisienne 20 — Crepes Suzette 75

STEAKS AND CHOPS

Small Sirloin for 1	$1.50	Tenderloin for 2	2.50
Small Sirloin with Onions	1.75	Porterhouse Steak for 2	4.50
Small Sirloin with Mushrooms	2.25	For each cover more 1.00 extra	
Sirloin Steak for 2	3.00	Porterhouse for 3	5.50
Sirloin Steak with Onions	3.50	Lamb Steak	1.50
Extra Sirloin for 3	4.50	Tartare Steak	1.00
Extra Sirloin for 4	5.50	Lamb Chop (2)	1.00
Extra Sirloin with Onions for 3	5.50	Lamb Chop Chasseur	1.25
Extra Sirloin fresh Mushrooms	6.50	Lamb Chop Washington	1.50
Sirloin Steak Planked for 2	4.50	Mutton Chop (1)	0.70
Extra Sirloin Planked	7.00	English Mutton Chop (1)	0.90
Tournedos Bordelaise	1.25	Pork Chop (1)	.60
Tournedos with Mushrooms	1.50	Veal Chop (1)	0.80
Small Tenderloin for 1	1.50	Mixed Grill	1.25
Chateaubriand	5.00		

MISCELLANEOUS

Salisbury Steak	1.25	Brochette of Lamb Kidneys	0.75
Broiled Domestic Ham	0.65	Fried Tripe Lyonnaise	0.60
Broiled Virginia Ham	0.75	Country Sausage	0.60
Bacon Broiled	0.60	Cake Sausage	0.60
Liver with Fines Herbes	0.70	Sweetbread Broiled	1.00
Lamb Kidneys—3 per person	0.60	Sweetbread fresh Mushrooms	1.25
Veal Kidneys	0.80	Sweetbread in Cream	1.25
Brochette of Chicken Livers	0.70	Sweetbread Under Glass	1.50

BUSINESS MEN'S SPECIAL LUNCHEON

READY TO SERVE

OYSTERS AND CLAMS.

Bluepoints 40 — Little Necks 40 — Lynnhaven 50
Cherrystone 40 — Cocktail 10c extra

SOUP.

Potage Mongole 35 — Cream of Barley 35

FISH.

Filet of Sole Verdi 65 — Soft Shell Crabs Chevreuse 60
Brook Trout en Gelee (1 piece) 45

ENTREES.

Spanish Omelette 60 — Fricassee of Chicken a la Francaise 90
Sliced Sirloin of Beef Mironton Lyonnaise 80
Veal Chop Casserolle aux Panaches 70

ROASTS.

Prime Ribs of Beef au Jus 1.00
Roast Lamb Mint Sauce 1.00

VEGETABLES.

California New Asparagus 75 — Spaghetti Italienne or Gratin 40
New Green Peas 50 — String Beans 45
Creamed Spinach 45 — Carrots Saute au Beurre 35
French Fried Potatoes 35

SALADS.

Heart of Lettuce with Tomatoes 50 — Martha Washington 40

DESSERT.

Assorted French Pastry 15 — Almond Meringue Cream Pie 25
Royal Pudding 35

ICE CREAM.

Cafe 35 — Chocolate 35 — Orange Ice 35 — Vanilla 35
Lemon Ice 35 — Panoche 40

FRUITS.

Orange 20 — Apple 15 — Pear 15 — Whole Banana 15
Grapes 40

CHEESE.

Roquefort — Swiss — Port Salut — Liederkrans
Mclarens Cream 35

Cup Coffee 25 — Demi Tasse 15

A Charge of 10c Per Cover will be made which includes bread and butter

Thursday, May 22, 1919.

From The Washington, Washington, D. C.

The O. Henry
GREENSBORO, N.C.

To avoid mistakes write your order plainly

Waior H Lowry, Mgr

FRIDAY APRIL, 4 1921

DISHES MARKED X ARE READY TO SERVE

CARTE du JOUR

CLAMS OYSTERS AND COCKTAILS

Norfolk Oysters 50c — Blue Points 40c — Bluepoint Cocktail 50c — Lobste. Cocktail 75c
Fresh Crab Meat Cocktail 60c — Shrimp Cocktail 50c — Broiled or Fried Oysters, 65c
Oyster Stew with Milk 65c with Cream, 75c — Fresh Fruit Cocktail 60c

HORS D'OEUVRES

Mixed Pickles 25c — Olli Pickles 25c — Sweet Pickled Onions 40c — Mrs Kidd's Stuffed Pickles 35c
Stuffed Celery 60c — Queen Olives 25c — Ripe Olives 25c — Antipasto. 75c — O. Henry Appetizer, 60c
Tomato Surprise 60c — Spring Onions 25c — Pickled Peaches, 35c — Sardines sur Canape 60c
Stuffed Melon Mangoes 25c — Gherkins 25c — Hors D'Oeuvre a la Francaise 80c — Fresh Radishes, 25c
Celeryen Branche 35c — Assorted Hors D'Oeuvres 80c — Romanoff Caviar Individual, 80c

SOUPS

Consomme Tapioca Julienne 25c — Manhattan Clam Chowder 25c — Chicken Gumbo Creole 25c
Puree of Tomato 25c — Clear Green Turtle 50c — Onion Soup au Gratin 40c
Tomato Consomme 25c — Spring Vegetable Soup 25c

FISH

Jumbo Frog Leg Cold Slaw 85c — Lobster Newburg In Chafing Dish $1 25
Fried Soft Shell Crabs Tartare Sauce 80c — Broiled Norfolk Shad French Fried Potatoes, $1.00
Crabmeat, Maryland $120 — Fried Scallops and Bacon, 75c
Planked Norfolk Shad O Henry for two $2.50 — Fresh Shad Roe with Fried Tomato $1 25

TO-DAYS SPECIALS

Fried Lake Trout Tartare Sauce 80c — Broiled Sirloin Steak, With Tomatoes $1 40
x Individual Scalloped Oysters, 65c — Broiled Lamb Chops with Limerick Bacon, 90c
Combination Seafood En Casolette $1.00 — Veal Cutletts Plain Stuffed Green Peppers 90c
x Saute Of Veal Fancy Vegetables 80c — Fried Chicken, Country Style, Corn Fritters $1 25
Chicken and Waffle Dinner, $1,60 — Fried Pork Chops Candied Yams, 80c
Chicken a la King Chafing Dish $1 25 — x Omelette with New Spinach, 70c

STEAKS

Sirloin Steak, $1 50 Tenderloin $1 60 — Planked Sirloin Steak, (for one) $2 25
Chateaubriand $3 50 — Mushroom Sauce or French Fried Onions with Steaks 40c Extra

ROASTS

x Prime Ribs of Beef Au Jus 90c

POULTRY BROILED

Special Philadelphia Broiler $2 00 Half $1 25 — Broiled Jumbo Squab Currant Jelly $3 75

COLD MEATS

Cold Boiled Ham, 70c Cold Alaska Salmon, Mayonnaise 65c Cold Roast Beef 80c Cold Tongue 70c
Brisket Corned Beef 60c Half Cold Roast Chicken 1 25 Corned Beef Jelly, 50c Smithfield Ham 90c
Cold Sliced Breast of Turkey 1 25 — Pate de Foie Gras, Imported, $1.50
Assorted Cold Cuts 1.00 with Chicken or Turkey 1 25

VEGETABLES

Braized Celery a la Moelle 50c Asparagus Tips on Toast, 50c Heart of Palms Sauce Hollondaise $1 00
Spaghetti, Milanaise 75c New Cauliflower 45c Corn on Cob, 35c Macaroni au Gratin 40c
Corn Fritters, two 30c Sauer Kraut, 30c New String Beans, 30c Stewed Corn, 30c
Stuffed Green Pepper Mexican 35c String Beans 30c Fried Tomatoes 50c Fried Egg Plant, 30c
Buttered Sugar Beets 30c New Green Peas 40c Stewed Tomatoes 30c Spaghetti, Italienne, 30c
Steamed Rice 25c Lima Beans 30c June Peas 30c Spinach, 30c

POTATOES

Boiled Potatoes 20c In Cream 25c Fr Fried,25c Julienne Saratoga, Cottage or Hashed in Cream, 35c
Baked Au Gratin, Hashed Brown or Brown Sweet, 30c Mashed 25c Imperial or O Henry 50c

SALADS

Cucumbers, O Henry 50c Fruit Salad, 60c Fresh Lobster Salad $1 25 Cold Slaw a la Mode, 30c
Combination Salad 50c Tomato Salad 40c Shrimp Salad 50c Potato Salad 35c Chicken Salad, 75c
Heart of Palms, 80c Palm Beach Salad, 80c Pineapple Salad 50c Waldorf Salad, 50c
Half Head Lettuce, 30c Whole, 55c with French Dressing Half Head Lettuce and Tomatoes 50c
Thousand Island or Russian Dressing, 25c Roquefort Cheese Dressing 40c Mayonnaise Dressing, 25c

DESSERTS

Cherry Pie 20c — Farena Pudding Cream Sauce 30c — Pie a la Mode 35c
Pie with American Cheese, 30c — Apple Pie 20c — Peach Melba, 60c — Peach Short Cake 60c
Vanilla Ice Cream 25c — Chocolate Ice Cream, 25c — Biscuit Tortoni 50c
Gold Cup Custard 25c — Assorted Cake, 25c — Meringue Glace 60c — Coupe St. Jacquas 60c
Vanilla Eclairs 25c — Chocolate Eclairs 25c — French Pastry 30c — Lady Fingers 25c
FRESH STRAWBERRIES 50c

FRUITS

Apple 15c — Bartlett Pears 30c — California Peaches 30c — Pineapple 30c.
California Cherries 30c — Raspberries 50c — Loganberries 45c — Candied Canton Ginger 30c

CHEESE

Individual Roquefort Cheese 40c — American Cheese 25c Pimento Cheese 30c Imp Swiss Cheese 30c
Individual Philadelphia Cream Cheese 30c

BEVERAGES

Iced Tea 15c — Glass of Cream 40c — Whipped Cream 10c — Glass of Half and Half 35c
Drip Coffee pot for one 20c, for two 40c with pure cream — Cocoa pot for one 25c Chocolate 25c
Postum Cereal 25c — Ovaltine Egg Breakfast Cevion, Orange Pekoe or Japan Tea pot for one 20c
Whitestone Gingerale half pints 15c — Ber. hnut Gingerale Pts 30c — Demi Tasse 15c
White Rock pints 35c qts 50c Splits 20c — Loganberry Juice Pts 40c — Individual bottle, Milk, 15c
Poland Water qts 50 — Loganberry Juice Splits 25c — Virginia Dare Wine half pts 25 pts 35 qts 50

Bread and Butter 10c

To avoid paging Guests expecting a phone message or call while in dining room, will please advise head waiter or office

Usually it is that the more the frills of service, the more the complaints. It is a case of too much attention to decoration and less to the basic element. That form of service gives the most satisfaction which is evenly balanced—the quality article made consistently presentable to the eye.

Breakfast

FRUITS

Honey Dew Melon 20

Tokay Grapes 20 — Bartlett Pear 15 — Concord Grapes 15 — Orange 15

Winesap Apple 10 — Baked Apple and Cream 20

Grapefruit (½) 20 — Sliced Peaches and Cream 20 — Sliced Bananas and Cream 15

Stewed Prunes 20 — Apple Sauce 15 — Quartered Grapefruit 30

Sliced Fresh Pineapple 20 — Fresh Strawberries and Cream 25

Prune Juice 15 — Quartered Oranges 20 — Orange, Pineapple or Grapefruit Juice 25

PRESERVED FRUITS, ETC.

Imported Individual Strawberry or Raspberry Jam 20 — Orange Marmalade 20

Skinless Figs in Syrup 25 — Sliced Pineapple 20 — Guava Jelly 20

Peaches, Pears, Cherries, Apricots or Plums 20 — Strawberries 25

Raspberries 25 — White or Red Imported Bar le Duc 25-40

Marrons in Syrup 25 — Honey in Comb 20 — Strained Honey 20

Fruit Compote 30 — Imported Individual Black Currant Jam 20

Brandied Figs, Peaches, Pears or Cherries 35

CEREALS

Milk and Cream Served

Krumbles 15 — Corn Flakes 15 — Grape Nuts 15

Shredded Wheat (2) 20 — Puffed Rice 15 — Puffed Wheat 15

(Hot) Wheatena, Oatmeal, Hominy, Cream of Wheat or Pettijohns 15

Fried Hominy or Mush 20

EGGS

Boiled 20 — Fried 25 — Poached 30 — Shirred 30 — Benedict 50

Scrambled 35 — Ham or Bacon and Eggs 50 — Beurre Noir 40

Omelettes. Plain 35, with Ham or Bacon 50, with Chicken Livers 50, with Fresh Mushrooms 60, with Tomatoes 45

FRESH CAUGHT FISH

Finnan Haddie, Drawn Butter 40

Broiled Whitefish 40 — Fried Pickerel 35 — Fried Perch 35 — Lake Trout 40

Chicken Halibut 40 — Broiled Bluefish 40 — Broiled Sea Bass 40

Fried Filets of Sole 40 — Fried Live Codfish 40

Spanish Mackerel 40 — Kennebec Salmon 50

Salt Codfish in Cream 35 — Codfish Cakes, Tomato Sauce 40

Kippered Herring 35 — Yarmouth Bloater 30 — Salt Mackerel 40

STEAKS, CHOPS, ETC.

Deerfoot Farm Sausage 45 — Deshler Sausage Cakes 40

Small Sirloin 85 — Sirloin (for 2) 1.60 — Small Tenderloin 90

Lamb Chop 30 — Mutton Chop 35 — Veal Chop 50

Pork Chop 25 — Pork Tenderloin 60 — Veal Kidney 50

Lamb Kidneys, Saute 45 — Broiled Ham or Bacon 45

Calf's Liver and Bacon 60 — Beechnut Bacon 50 — Broiled Spring Chicken (½) 85

Chicken Hash 60 — Roast Beef Hash 40 — Lamb Hash, Browned 45

Virginia Ham 60 — Broiled Irish Bacon 60 — Rasher of Bacon 25

Broiled Jumbo Squab 1.00

POTATOES

Saratoga Chips 20 — Cottage Fried 30 — Hashed in Cream 20

French Fried 20 — Hashed Brown 25 — Au Gratin 30

Saute 20 — Lyonnaise 25 — Maitre d'Hotel 20 — Julienne 20

German Fried 20 — Baked 10 — Gaufrette 35

ROLLS, ETC. (INCLUDING BUTTER)

Parisienne Butter Crescents 15

Cinnamon Cake 15 — Corn Muffins 15 — Bran Buns 10

Assorted Rolls 10 — English Muffins 20 — Pulled Bread 15

Toasts. Dry 10 Butter 15 Milk 20 Cream 30 French 35

Zwieback 15 — Waffles 25 — Wheat, Rice or Buckwheat Cakes with Maple Syrup 25

TEA, COFFEE, COCOA, ETC.

Instant Postum 15-25 — Deshler Coffee and Cream 15-25 — Cocoa 20 — Chocolate 20

Ceylon, Young Hyson, Oolong, Orange Pekoe or English Breakfast Teas 15-25

Bottle Jersey Milk 10 — Bottle Certified W & G Milk 15

Horlick's Malted Milk 20 — Special Coffee (Cup) 25 — Bottle Buttermilk 10

Bottle Half and Half 20 — Bottle 25% Cream 30

HOTEL WALLICK, Broadway and 43rd St., N. Y

HOTEL SECOR, Toledo, Ohio.

L. C. and A. L. WALLICK, Proprietors.

6 to 11:30 A. M. — Service Per Person

100. 9-23-16

MALCOLM & HAYES, New York



Luncheon

HOTEL DESHLER
COLUMBUS, OHIO

11:30 A. M. to 2:30 P. M. **Service Per Person**

OYSTERS AND CLAMS

Cape Cods 30 Blue Points 25 Littlenecks 25 Cotuits 30 Cocktail 5c Extra
Cherrystones 25 Grapefruit, Cocktail 50 Crab Flake Cocktail 50

RELISHES

Stuffed Tomatoes a'la Reine 30 Canape Alexandra 30
Beluga Caviar 1.00 Carciofini 30 Ripe Olives 25 Salad d'Anchois 45 Antipasto 45
Sardines, Bordelaise 35 Stuffed Mangoes 25 Bismarck Herring 35 Spring Onions 15
Chow Chow 15 Celery 25 Canape Caviar 50 Radishes 15 Smoked Salmon 40

* SOUPS

Clam Chowder 25 Cream of Alligator Pears 25
Consomme Tapioca 25 Clear Green Turtle 40 Chicken Okra with Rice 30
Consomme, Julienne 25 Chicken Gumbo 30 Puree of Peas 25

FISH

Broiled Live Lobster, Maitre d'Hotel 1.25-65 *Spanish Mackerel, Creole Style 50
*Braised Salmon, Hollandaise Potatoes 50 Fried Filet of Sole, Tartar Sauce 45
Soft Shell Crabs 45 *Coquille of Sea Trout, Gratinee 45

Poached Eggs with Fried Tomatoes 45 Scrambled Eggs, Lamb Fries Garniture 50

ENTREES

*Minced Chicken, Paprika with Rice 65 Calf's Brains, Poulette 55
Breast of Guinea Chicken with Mushrooms 1.25 *Mutton Chop and Bacon 60
*Hamburg Steak, Fried Onions and Horseradish Sauce 60

ROASTS

*Leg of Mutton 50 *Saddle of Lamb, Mint Sauce 60
*Duckling, Apple Sauce 85 Prime Ribs of Beef 55
Broiled Spring Turkey 3.00-1.50 Broiled Jumbo Squab 1.00
Broiled Squab Chicken 1.00 Broiled Milk Fed Chicken (½) 85

* VEGETABLES

Braised Celery on Toast 30 New Peas, Paysanne 30
Macaroni Milanaise 25 Sweet Potatoes, Imperial 30
Mashed Potatoes 15 New Artichoke, Hollandaise 40 Boiled Potatoes 10
New Spinach with Egg 30 New Lima Beans 30 Fried Sweet Potatoes 30
New Wax Beans 25 New Peas 30 Baked Potato 15

SALADS

Alligator Pear 40 Grape 45 Hot House Tomatoes 30 Otto 40
Chicken 65 Lobster 75 Shrimp 60 St. Pierre 40
Cucumber 25 Hearts of Lettuce 30 Romaine 25
Deshler 45 Biscaynne 40 Waldorf 40 Chicory 25
Dressings: Russian 15 Thousand Islands 15 Roquefort 20

DESSERTS

Fresh Strawberry Shortcake 35 Apple Pie 15
Cherry Pie 15 Orange Custard Pie 15
Peach Short Cake 25 Cup Cold Custard 15 Charlotte Russe 20
Pudding Souffle Rothchild 20 Apple Dumpling 20
Peach Conde 20 Port Wine Jelly 15 Omelette Normande 50
ICE CREAMS: Vanilla, Chocolate, Coffee, Pistache or Strawberry 20 Fresh Peach 25
Meringue Glace 30 Neapolitan 25 Biscuit Tortoni 25 Tutti Fruitti 25
Sorbet au Cognac 25 Fresh Strawberry Coupe 35
Coupe Brisilienne 35 Petit Souffle Tout, Paris 25
Pear Mascotte 40 Savarian Chantilly 20 Parfait, Deshler 30
ICES: Pineapple, Lemon or Raspberry 15

FRUITS

Baked Apple and Cream 20 Honey Dew Melon 25
Casaba Melon 20 Bartlett Pear 15 Fresh Strawberries and Cream 35 Orange 15
Sliced Peaches and Cream 25 Watermelon 20 Cantaloupe 20-35
Apple 10 Sliced Fresh Pineapple 20 Bananas 15
Tokay Grapes 20 Concord Grapes 15 Blue Plums 20
Grape Fruit (½) 20 California Muscat Grapes 20

CHEESE

Port du Salut 25 Petit Gruyere 25 Gorgonzola 25
Philadelphia Cream 15 Roquefort 30 Camembert 25 Edam 20
(Toasted Saltines and Bents Waters Served)

COFFEE, TEA, COCOA, ETC.

Deshler Coffee and Cream 15-25 Chocolate 20 Cocoa 20
Orange Pekoe, Oolong, English Breakfast, Green Japan or Ceylon Teas 15-25
Bottle of Milk 10 Horlick's Malted Milk 20 Bottle of Buttermilk 10
Demi-tasse 10 Bottle of W. & G. Certified Milk 15 Turkish Coffee 25
Bread or Rolls and Butter 10

Friday, September 15, 1916.

Items * Ready



HOTEL DESHLER
COLUMBUS, OHIO

Supper

SERVICE PER PERSON

CLAMS
Little Necks 25 — Cherry Stones 30
Cocktail Sauce 5c Extra — Cream Stew 50
Milk Stew 40 — Lobster Cocktail 60 — Crab Flake Cocktail 50

HORS D'OEUVRES
Buffet Russe 50 — Canape Caviar 50 — Celery 25
Small Coquilles, Cendrillonette 50 — Ripe Olives 25
Fresh Caviar 1.00 — Bismarck Herring 35

SOUPS
(Hot or Cold) En Tasse Chicken Broth 30
Consomme 25 — Madreliene 25 — Strained Gumbo 30
Essence of Celery 25 — Green Turtle 50 — Clam Broth 25

FISH
Lobster Thermidor 85 — Fried Frogs Legs 50
Broiled Live Lobster 1.25 — Coquille Vierchot 60
Crab Flakes, Gadski 1.00

CHAFING DISH SPECIALTIES
Soft Clams, Pompadour 75 — Lobster, Bonne Foi 1.00
Frogs Legs Poulette 75
Minced Chicken, Wallick 85
Sweetbreads, Virginia 1.00
Breast of Guinea Hen, Hongroise 1.00

DIVERSES
Scotch Woodcock 50 — Welsh Rarebit 35
Canape Lorenzo 60 — Yorkshire Buck 55 — Marlow on Toast 40

BROILED
Sweetbreads 75 — Half Spring Chicken 85
Jumbo Squab 1.00 — Tournedos of Beef, 1.00
Noisette of Lamb, Bouquetiere 60

VEGETABLES
Mammoth Asparagus 45 — Artichoke Hollandaise 50
Fresh Mushrooms on Toast 60 — Potatoes Souffle 40

TID-BITS
Sweetbread Croquettes 50 — Bouchie a la Reine 50
Lamb Chop, Maison d'or 50
Boneless Squab, Souvarof 1.25

COLD
Assorted Cold Cuts 75 with Chicken 1.00
Boned Capon 60 — Virginia Ham 60
Chicken and Ham Aspic, Truffie 65
Chaudfroid Jeannette 75

SANDWICHES
Jackson 50 — Club 35 — Chicken 30
Tongue 35 — Caviar 50 — Sardine 30 — Deshler 35

SALADS
Crab Flake 60 — Lobster 75 — Shrimp 60
Chicken 65 — Escoffier 65 — Wallick 40
Alma 40 — Secor 35 — Hearts of Lettuce 30 — Florida 40

DESSERTS
Peach or Pear au fen d' Enfer 50 — Macaroons 25
Hazelnut Souffle 40 — Cherries Flambee 50
French Pastry 10 — Assorted Cakes 20 — Cornet Chantilly 20

ICE CREAMS
Coffee Parfait 35 — Ice Cream Souvenir 40
Sorbet Creme Yvette 30 — Biscuit Mondesie Glacee 35
Vanilla, Pistachio, Strawberry, Chocolate or Raspberry 20
Lemon or Orange Sherbet 15 — Meringue Pananchee 35

FRUITS
Orange 15 — Apple 10 — Bartlett Pear 15
Half Grapefruit 20 — Peaches and Cream 25

CHEESE
Cream 15, with Bar Le Duc 40 — Camembert 25
Roquefort 30 — Port du Salut 25

COFFEE, ETC.
Deshler Coffee and Cream 15-25 — Bottle Milk 10
Demitasse 10 — Special Demitasse 20 — Turkish Coffee 25
Bottle Buttermilk 10 — Cocoa or Chocolate 20
Rolls or Bread and Butter 10

Brewing the Ideal Cup of Tea

An artist has made for THE HOTEL MONTHLY this movie panorama of how to brew the perfect cup of tea. The idea is that followed in The Blackstone Grill, Chicago:

Two china pots, each of one cup capacity, filled with hot water. Into one, the patron places his favorite tea leaves, as much as he thinks necessary (the tea leaves brought to table in portion package envelope). After a reasonable time, say three minutes, the cup is half filled from the tea pitcher, and filled from the hot water pitcher. Then the hot water pitcher is filled from the tea pitcher, and the brew in the hot water pitcher is of the same strength as the brew in the tea cup, and stands in the pitcher without becoming bitter and bad by long infusion. In this way the second cup of tea is as good as the first.

What a Maitre d'Hotel Eats

He ordered toast, creamed spinach, poached egg, stewed fruit, and orange-pekoe tea. He said that he had made a study of dietetics, and that this, for the mid-day meal, was for him an ideal luncheon. He but seldom varies from it. Today, however, he joined us for the dessert in apple pie.



The tea, he has brewed in a china pot; this service, designed especially by the International Silver Co., having the pot encased in silver frame. *From a luncheon with Valentine Von der Lin, Hotel McAlpin.*

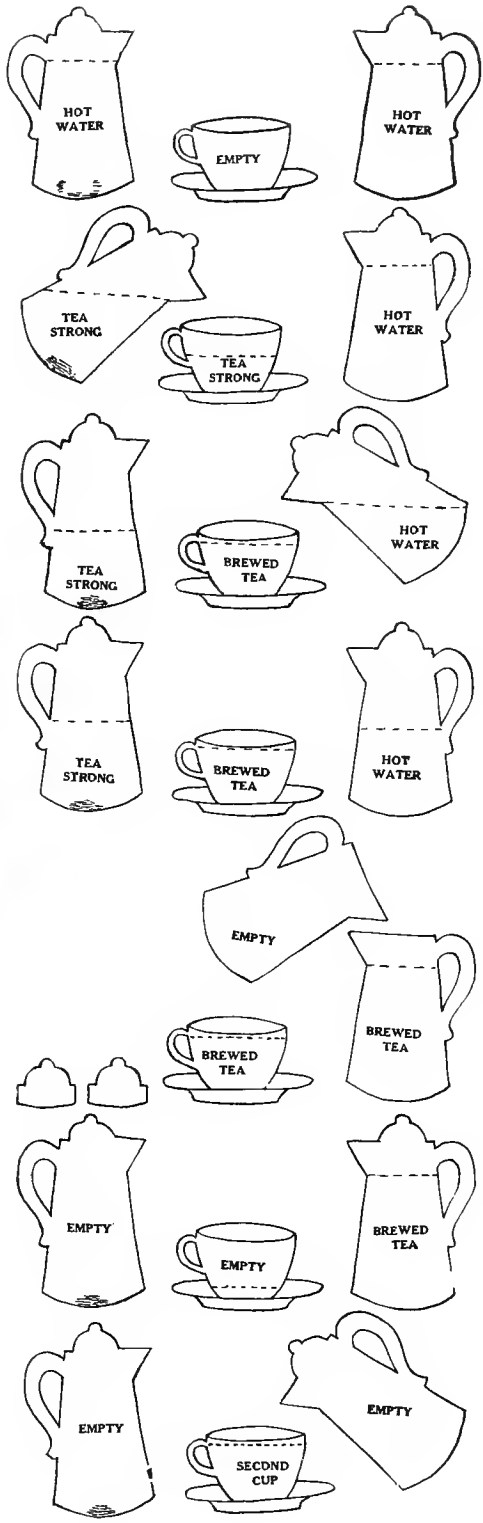
The Tip and Improved Service

Reply of Mr. L. M. Boomer of the Boomer-Du Pont Hotels System to questions on Tipping put to him by the editor of the Commercial Bribery and Tipping Review:

As to tipping, while there are some objectionable features of the practice, especially in this country, there are many very commendable ones, the special point in favor of what is termed "tipping" being that it places the control of a certain amount of necessary remuneration to the person performing the service, in the hands of the person served, creating a recognized and direct responsibility, which very greatly improves the general average of such service.

It is a fact that the average person who is under observation, or under the eyes, so to speak, of the person having it in his power to pay him for satisfactory service, performs better service. This has been so incontestably proven, so far as tipping is concerned, by the deterioration of service wherever tipping has been eliminated, as to admit of no argument.

So far as the amount of money involved, the



Hotel Statler
Detroit

Breakfast

FROM 6:00 TO 11:30 A. M.

SERVICE PER PERSON

FRUITS

Half Grapefruit 20 **Fresh Strawberries with Cream 40** Baked Apple 20 Stewed Prunes 20
Stewed Rhubarb 20 Orange 15 - sliced 20 Glass Orange, Grape or Pineapple Juice 25
Sliced Pineapple 25 Bananas 15 - sliced in cream 25 Malaga Grapes 30 Apple Sauce 20

PRESERVES

Grapefruit Marmalade 25 Orange Marmalade 20 Preserved Figs 25
Raspberry, Strawberry or Blackberry Jam 25 Individual Honey strained 25 in comb 25

COFFEE, TEA, ETC.

Coffee, small pot 15; large pot, for two 25 Postum Cereal 20-35
English Breakfast, Oolong, Orange Pekoe or Mixed Tea - small pot 15, large pot 25
Chocolate, small pot 20; large pot 35 Cocoa, small pot 20; large pot 35
Horlick's Malted Milk 10 Cream 20 Glass Milk 10
Walker-Gordon Milk 15 Half and half per glass 15 - bowl 30

CEREALS, CAKES, TOASTS

All Cereals with Cream 20
Puffed Rice Grape Nuts Force Corn Flakes Oat Meal Cream of Wheat
Washington Crisps Shredded Wheat Biscuit Hominy Pettijohn's Food Egg Puffs 15
Toasts. — French 35 Dry 10 Buttered 15 Milk 20 Cream 30
Buckwheat, Wheat, Corn or Rice Cakes with Maple Syrup 25 Waffles 25 Zwieback 15
Corn Muffins 15 Assorted Rolls 10 Toasted English Muffins 15 - with Orange Marmalde 25

EGGS

Boiled (2) 25 Fried (2) 30 Poached 30 Shirred 30 Benedict 60
Scrambled, plain 35 Ham and Eggs 55 Bacon and Eggs 55
Omelette, plain 40 with Parsley 45 with Tomatoes 50 with mushrooms 50
with Chicken Livers 45 with Kidneys 45 with Currant Jelly 50 Spanish style 60
Ham or Bacon Omelette 50 **Rasher of Ham or Bacon 25**

FISH

Whitefish from the Great Lakes, Broiled 50 Broiled Bluefish 45 Fried Yellow Perch 40
Sea Bass a la Meuniere 50 Filet of Sole Tartar 50 Chicken Halibut Fried or Saute 50
Salt Mackerel Broiled or Boiled 40 Shad Roe with Bacon 50 Kippered Herring 40
Finnan Haddie, Grilled or Steamed 40 a la Cream 45 a l'Epicurienne 50
Fried Scallops Remoulade 50 • Yarmouth Bloater 40 Picked up Codfish in cream 35
Codfish Cakes 30 Codfish Balls Club style 35

STEAKS, CHOPS, ETC.

Sirloin (for 1) 125 (for 2) 170 **Extra Sirloin 260** Breakfast Steak 75 Small Tenderloin 75
Lamb Chop (1) 30 (2) 60 Mutton Chop (1) 40 Veal Chop 60 Eng. Mutton Chop (20 m.) 90
Pork Tenderloin 60 Breaded Veal Cutlet 60 Ham or Bacon 50
Calf's Liver and Bacon 50 Pork Chop (1) 30

BREAKFAST SPECIALS

Corned Beef Hash 40, with Poached Egg 50
Chicken Hash in cream 65 Roast Beef Hash Browned 40
Veal Kidneys Grilled 50 Virginia Ham 65 Spring Lamb Hash with Green Peppers 50
Sausage Cake with Waffles 45 Jones' Dairy Farm Sausages 40 Chipped Beef in cream 30
Lamb Kidneys with Mushrooms 50 Brochette of Chicken Livers 50 Broiled Squab 1 00
Broiled Half Chicken with Bacon 90 Broiled Sweetbreads 90 Honey Comb Tripe Creole 50

POTATOES

Fried 15 Lyonnaise 25 Baked 15 German Fried 20 Julienne 20
Hashed Brown 20 Saute 25 Hashed in cream 20

Hotel Statler
Detroit

Supper

SERVICE PER PERSON

Lynnhaven 30 Cotuits 30
Blue Points 25 Cherry Stone Clams 30 Fried Oysters 40
Milk Stew 40 Cream Stew 50 Broiled or Panroast on Toast 50
Lobster Cocktail 75 Crab Flake Cocktail 65 in Green Peppers 10c extra
Mignonette or Cocktail Sauce 5c extra

Relishes Celery 25 Stuffed Celery 50 Queen or Ripe Olives 15 Radishes 15
Canape of Caviar 50 Lettuce Leaf Suedoise 40

Soups In cups: Consomme 20 Gumbo 30 Essence of Tomato 20 Clam Broth 25

Fish and Shell Fish Grilled Sardines on Toast 40 Fried Scallops Tartar Sauce 60
Deviled Stuffed Crab 50 Crabmeat au Gratin Mornay 75
Stuffed Lobster 50 Broiled Large Lobster 1 40 Baby Lobster 1 10
Half Lobster Mayonnaise 60 Lobster a la Newburg 85

Savory Welsh Rarebit 45 Golden Buck 55 Yorkshire Buck 60
Scotch Woodcock 55

Specials Chicken a la King 90 Bouchee a la Reine 60
Sweetbreads and Fresh Mushrooms a la Creme 1 10

Breasts of Chicken Grilled Virginienne 1 00 Sweetbread Infanta 1 25
Milkfed Chicken (half) Broiled 85 - Country Fried or a la Maryland 1 00
Grilled Squab Guinea Chicken Sauce Cumberland 1 00
Broiled Jumbo Squab on Toast Currant Jelly 1 00
Spring Lamb Chops (2) with French Peas 75

Cold Meats Boned Capon Argenteuil 75 Smithfield Ham and Chicken 90
Cold Imperial Squab Diplomate Salad 1 10

Sandwiches Chicken 30 Club 40 Fried Egg 30 Statler 35 Sardine 25
Swiss Cheese on Rye Bread 20 Ham or Tongue 25
Cream Cheese and Pimentos 25

Salads Lettuce 25 Tomato 30 Statler 35 Potato 20 Watercress 25
Chicken 75 Waldorf 50 Lobster 75 Mammoth Asparagus 50

Dessert French Pastry 10 each Charlotte Russe 25 Meringue Chantilly 25
Macaroons 20 Lady Fingers 15 Raisin Cake 25 Assorted Cakes 25

Ice Cream, Ices, Etc Vanilla, Chocolate, Coffee or Pitache 25 Maple Mainut 25
Biscuit Tortoni 30 Cafe Parfait 35 Sorbet Yvette 30
Lemon, Raspberry and Orange Water Ice 20

Fruit Apple 15 Sliced Oranges 25 Sliced Bananas 25 Sliced Pineapple 25

Cheese Roquefort 20 Brie 20 Fresh Cream 15 McLarens Imperial 15
Neufchatel 15 American 10

Coffee Coffee small pot with cream 15 - large 25 Demi Tasse 10
Chocolate small 20; large 30

result is practically the same for all concerned. If tips are not paid to the server directly by the one served they would have to be paid indirectly through the nominal employer—in other words, an equivalent of the amount paid in tips would have to be paid (to the employer), and a corresponding increase in renumeration made to the person performing the service.

By creating the direct relationship existing between the server and the served, which permits the withholding or reduction of the remuneration known as a tip in the event that the service is ill-performed, the cost is no greater but the control of the service much better. Incidentally, especially pleasing service can be individually recognized in a way which is very generally pleasing to both the giver and the recipient. This factor, while important, is beside the main issue.

Tipping has, of course, a great many abuses, which I believe are being gradually eliminated, especially since the introduction of prohibition in this country. Unintelligent tipping, whether because of its lavishness or the reverse, in both cases due to ignorance, is responsible to a large extent for the so-called evils of the system. Custom has thoroughly established the matter in a general way, and, with time, practice is improving its application.

Personally, I do not see how hotel men can profit by the custom of tipping (except as the best forms of service enchance profit), because if tips were not given salaries would, of course, be correspondingly raised to the average income brought about by a combination of salary and tipping for any given class of work, and naturally charges to the public would be correspondingly raised also. Were this done (and it has been proved wherever it has been done) the standard of service would inevitably deteriorate.

I noticed in your paper some reference to recent experiments of a non-tipping sort in Europe. I have personally had considerable experience with such establishments during the past two years, in both France and Italy, where quite a few of them exist, though in diminishing numbers. The usual practice is to make an additional charge of 10 per cent to the amount of the check, which is divided among the employees. The personal element of control and appreciation having been lost, the effect has been so unsatisfactory that in order to regain business lost, the system is generally given up after a short trial.

In several places in Italy, with which I am familiar, I found both proprietors and former proponents of the system among the waiters, equally emphatic as to the unsatisfactory results. In France the method has only been given a trial in the poorest sort of places, where, so far as my experience and observation enabled me to personally judge, it has proven equally unsatisfactory.

Hotel Statler
Detroit

Dinner

FROM 5:30 TO 8:00 P. M.

SERVICE PER PERSON

ALL DISHES IN HEAVY TYPE ARE READY

Hygia Table Water 10 (glass)
Rossington Cocktail 15 **Statler Cocktail 20** **Stinger Cocktail 25**

OYSTERS, CLAMS AND COCKTAILS

Blue Points 25 Little Necks 25 Cotuits 30 Lynnhavens 30 Cherry Stone 30 Fried Oysters 40 Broiled on Toast 50
Milk Stew 40 Cream Stew 50 Cocktail Neptune 65 Lobster Cocktail 75 Crab Flake Cocktail 65
Mignonnette or Cocktail Sauce 5c extra; in Green Peppers 10

HORS D'OEUVRES

Celery plain 25 Stuffed Celery 50 Queen or Ripe Olives 15 Radishes 15 Pimolas or Stuffed Olives 25
Salted Almonds 20 Stuffed Mangoes (2) 20 Imported Romanoff Caviar 1 00 Domestic Cavair 60 Canape of Cavair 50
Sardines on Toast 40 Tomato Surprise 50 Antipasto Varies 50 Smoked Salmon 50

SOUPS

Consomme Bennet 20 **Cream of Celery a la Duchesse 25**
Puree of Tomato 25 Cream of Tomato 25 Puree of Peas 25 Julienne 25 Mongole 25 Chicken Broth w. Rice 30 Chicken Okra 30
In cups: Consomme 20 Clam Broth 25 Essence of Tomato 20 Strained Gumbo 30 Chicken Celery Broth 20

FISH

Cold Half Lobster in Jelly Garnished Ravigote 65
Sea Bass Saute Coligny 50 **Fried Chicken Halibut Sauce Verte 45** **Filet of Sole Walewska 50**
Whitefish of the Great Lakes Broiled 50 Planked Whitefish a la Statler 65 Shad Roe and Bacon 60 Fried Scallops Tartar Sauce 60

ENTREES

Crab Flakes Martha 75 **Filet Mignon of Beef a la Cheron 1 10** **Fricandeau of Veal with Noodles 60**
Half Chicken Saute Marie Antoinette 95 **Vol au Vent a la Financiere 65**
Peach Fritters Glace au Cognac 30 **Cold Sliced Guinea Chicken and Virginia Ham Sauce Cumberland Waldorf Salad 90**
Grilled Sweetbread with Creamed Fresh Mushrooms 1 10 Noisettes of Lamb Sous Cloche Sultane 95
Milk Fed Chicken (half) Broiled 85; Country Fried or a la Maryland 1 00

ROASTS

Stuffed Philadelphia Capon Giblet Sauce 75 **Spring Lamb Mint Sauce 75** **Prime Ribs of Beef 60** **Extra Cut 1 00**

COLD MEATS

Sliced Chicken 75 Turkey and Ham 75 Smoked Beef Tongue 40 Lamb 60 Roast Beef 60 Ham 45
Virginia Ham 60 Westphalia Ham 60 Assorted Cold Cuts 75 Assorted Cold Cuts German style with Potato Salad 75

VEGETABLES

Peas and Carrots a la Creme 25 **Fresh Artichokes Hollandaise 40**
Fresh Artichokes 40 Cauliflower any Style 30 Egg Plant 25 String Beans 25 Stewed Tomatoes 15
Boiled Rice 25 Spaghetti a l'Italienne or au Gratin 30 Macaroni a la Creme or au Gratin 30 Mammoth peeled Asparagus 50
Fresh Mushrooms Broiled or Saute 70 A la Creme 80 Sous Cloche 1 00

POTATOES

Boiled 15 Baked 15 Mashed 15 Statler 35 Hashed Brown 20 Julienne 20 Souffles 50 Lyonnaise 25 Saute 20
French Fried 15 German Fried 20 Croquettes 25 Au Gratin 25 Hashed in cream 20 **New Bermuda 25**
Sweet Potatoes, Boiled 20 Saute, Fried or Grilled 25 Candied 30 Southern Style 40

SALADS

Lettuce 25 Lettuce and Tomato 40 Escarole 30 Romaine 30 Celery Mayonnaise 35 Tomato 30
Chicken 75 Lobster 75 French Endives 30 Statler 35 Hot House Cucumber 30 Waldorf 50
Salad Dressing · Russian 20 Roquefort 15 Helen 20 German 15 Thousand Island 20

FRUIT In Season

Fresh Strawberries with Cream 40
Half Grapefruit 20 Orange 15-sliced 20 Baked Apple 20 Bananas 15-sliced in cream 25 Apple 15

PASTRY

Farina Pudding Wine Sauce 20 **Strawberry Meringue Pie 20** **Walnut Cake 20**
Rice Pudding, hot or cold 15 Mince Pie 15 Apple Pie 15-a la Mode 30 Macaroons 20 Assorted Cakes 25 Lady Fingers 15
Meringue Chantilly 25 Charlotte Russe 25 Strawberry Short Cake 40 Vanilla Cup Custard 15 French Pastry 10 Eclair 10

ICE CREAM, ICES, ETC.

Glace Javanaise 40 **Strawberry Parfait 30** **Sorbet Creme de Roses 30**
Tutti Frutti Ice Cream 30 Nesselrode Pudding 30 Vanilla, Chocolate, Coffee or Pistache 25 Sherry Bisque 25
Mixed 30 Maple Walnut 25 Lemon, Orange or Raspberry Ice 20 Coffee, Chocolate or Strawberry Parfait 35
Fresh Crushed Strawberry Ice Cream 25 Fudge Ice Cream 30 Biscuit Tortoni 30 Neapolitain Ice Cream 30

CHEESE

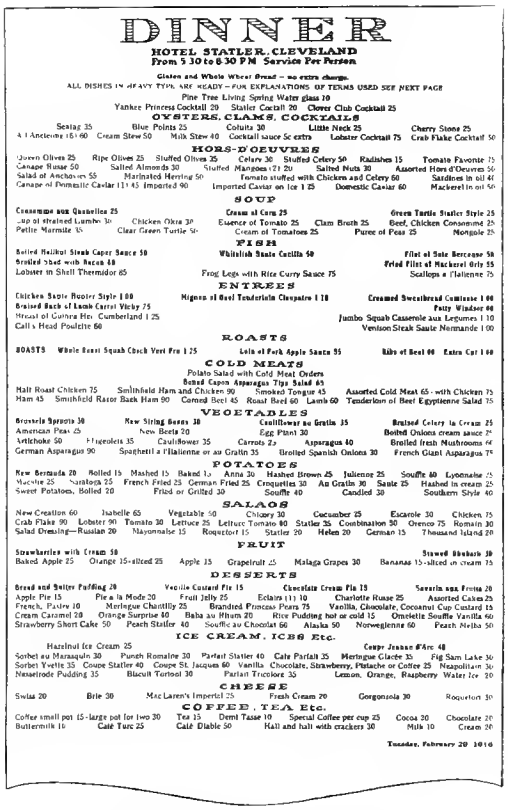
Swiss 15 Fresh Cream 15 Camembert 25 Roquefort 20 Brie 20 Mac Larens Imperial 15

COFFEE, TEA, ETC.

Coffee small pot 15-large for two 25 Special Coffee per cup 25 Demi Tasse 10 Coca-Chocolate 20-30
Tea 15-25 Milk or Buttermilk, bottle 15 Cream 20 Whipped Cream 10 Half and Half with crackers 30

FOR EXPLANATION OF TERMS USED SEE OTHER SIDE

Wednesday, March 3, 1915



DINNER

HOTEL STATLER, CLEVELAND
From 5 30 to 8 30 P M Service Per Person

Gluten and Whole Wheat Bread – no extra charge.

ALL DISHES IN HEAVY TYPE ARE READY – FOR EXPLANATIONS OF TERMS USED SEE NEXT PAGE

Pine Tree Lining Spring Water glass 10

Yankee Princess Cocktail 20 Statler Cocktail 20 Clover Club Cocktail 25

OYSTERS, CLAMS, COCKTAILS

Seniac 35 Blue Points 25 Cohuita 30 Little Neck 25 Cherry Stone 25
A l Anchovies 1 6 60 Cream Stew 50 Milk Stew 40 Cocktail sauce 5c extra Lobster Cocktail 75 Crab Flake Cocktail 50

HORS-D'OEUVRES

Queen Olives 25 Ripe Olives 25 Stuffed Olives 25 Celery 30 Stuffed Celery 50 Radishes 15 Tomato Favorite 75
Canape Russe 50 Salted Almonds 30 Stuffed Mangoes 1 25 Salted Nuts 20 Assorted Hors d'Oeuvres 50
Salad of Anchovies 55 Marinated Herring 50 Tomato stuffed with Chicken and Celery 60 Sardines in oil 40
Canape of Domestic Caviar 1 1 45 Imported 90 Imported Caviar on Ice 1 25 Domestic Caviar 60 Mackerel in oil 50

SOUP

Consomme aux Quenelles 25 Cream of Corn 25 Green Turtle Statler Style 25
Cup of Mutton Lumbo 30 Chicken Okra 30 Essence of Tomato 25 Clam Broth 25 Beef, Chicken Consomme 25
Petite Marmite 35 Clear Green Turtle St- Cream of Tomatoes 25 Puree of Peas 25 Mongole 25

FISH

Baked Halibut Steak Caper Sauce 50 Whitefish Saute Castilla 50 Filet of Sole Bercaine 50
Broiled Shad with Bacon 60 Fried Filet of Mackerel Orly 55
Lobster in Shell Thermidor 65 Frog Legs with Rice Curry Sauce 75 Scallops a l'Italienne 75

ENTREES

Chicken Saute Rooter Style 1 00 Mignon of Beef Tenderloin Chasseire 1 10 Creamed Sweetbread Comtesse 1 00
Braised Back of Lamb Carrot Vichy 75 Patty Windsor 60
Breast of Guinea Hen Cumberland 1 25 Jumbo Squab Casserole aux Legumes 1 10
Calf's Head Poulette 60 Venison Steak Saute Normande 1 00

ROASTS

ROASTS Whole Roast Squab Chick Vert Pre 1 25 Loin of Pork Apple Sauce 55 Ribs of Beef 90 Extra Cut 1 00

COLD MEATS

Potato Salad with Cold Meat Orders
Boned Capon Asparagus Tips Salad 65
Half Roast Chicken 75 Smithfield Ham and Chicken 90 Smoked Tongue 45 Assorted Cold Meat 65 - with Chicken 75
Ham 45 Smithfield Razor Back Ham 90 Corned Beef 45 Roast Beef 60 Lamb 60 Tenderloin of Beef Egyptienne Salad 75

VEGETABLES

Brussels Sprouts 30 New String Beans 30 Cauliflower au Gratin 35 Braised Celery la Cream 25
American Peas 25 New Beets 20 Egg Plant 30 Boiled Onions cream sauce 25
Artichoke 50 Fingerolets 35 Cauliflower 35 Carrots 25 Asparagus 40 Broiled fresh Mushrooms 60
German Asparagus 90 Spaghetti a l'Italienne or au Gratin 35 Broiled Spanish Onions 30 French Giant Asparagus 75

POTATOES

New Bermuda 20 Boiled 15 Mashed 15 Baked 15 Anna 30 Hashed Brown 25 Julienne 25 Souffle 40 Lyonnaise 25
Maitre 25 Saratoga 25 French Fried 25 German Fried 25 Croquettes 30 Au Gratin 30 Saute 25 Hashed in cream 25
Sweet Potatoes, Boiled 20 Fried or Grilled 30 Souffle 40 Candied 30 Southern Style 40

SALADS

New Creation 60 Isabelle 65 Vegetable 50 Chicory 30 Cucumber 25 Escarole 30 Chicken 75
Crab Flake 90 Lobster 90 Tomato 30 Lettuce 25 Lettuce Tomato 60 Statler 25 Combination 50 Orenco 75 Romain 30
Salad Dressing—Russian 20 Mayonnaise 15 Roquefort 15 Statler 20 Helen 20 German 15 Thousand Island 20

FRUIT

Strawberries with Cream 50 Stewed Rhubarb 30
Baked Apple 25 Orange 15-sliced 25 Apple 15 Grapefruit 25 Malaga Grapes 30 Bananas 15-sliced in cream 75

DESSERTS

Bread and Butter Pudding 20 Vanilla Custard Pie 15 Chocolate Cream Pie 15 Savarin aux Fruits 20
Apple Pie 15 Pie a la Mode 20 Fruit Jelly 25 Eclairs (1) 10 Charlotte Russe 25 Assorted Cakes 25
French, Pastry 10 Meringue Chantilly 25 Brandied Princess Pears 75 Vanilla, Chocolate, Cocoanut Cup Custard 15
Cream Caramel 20 Orange Surprise 60 Baba au Rhum 20 Rice Pudding hot or cold 15 Omelette Souffle Vanilla 60
Strawberry Short Cake 50 Peach Statler 40 Souffle au Chocolat 60 Alaska 50 Norwegienne 60 Peach Melba 50

ICE CREAM, ICES Etc.

Hazelnut Ice Cream 25 Coupe Jeanne d'Arc 40
Sorbet au Maraquin 30 Punch Romaine 30 Parfait Statler 40 Cafe Parfait 25 Meringue Glacee 25 Fig Sam Lake 30
Sorbet Yvette 35 Coupe Statler 40 Coupe St. Jacques 60 Vanilla, Chocolate, Strawberry, Pistache or Coffee 25 Neapolitan 30
Neuselrode Pudding 35 Biscuit Tortoni 30 Parfait Tricolore 35 Lemon, Orange, Raspberry Water Ice 20

CHEESES

Swiss 20 Brie 30 MacLaren's Imperial 25 Fresh Cream 20 Gorgonzola 30 Roquefort 30

COFFEE, TEA Etc.

Coffee small pot 15-large pot for two 30 Tea 15 Demi Tasse 10 Special Coffee per cup 25 Cocoa 20 Chocolate 20
Buttermilk 10 Cafe Turc 25 Cafe Diable 50 Half and half with crackers 30 Milk 10 Cream 20

Tuesday, February 20 1919

DIETITIAN COMPILED MENUS

For Officers' Hall and Maids' and Helps' Cafeteria in Hotel Pennsylvania, New York

Responding to our request for a set of menus for one week for the officers' hall, maids' cafeteria and helps' cafeteria of Hotel Pennsylvania, Miss Myrtle B. Thomas, dietitician, writes:

"I am inclosing herewith menus we have used for one week. I am not willing that these menus be published unless a note is added that from a dietetic standpoint too much meat has been used, but traditions are easier built up than broken down and the elimination of part of the meat is necessarily a slow process." Miss Thomas further comments:

"Top milk for cereal is made by adding cream to whole milk. No skim milk is used.

"The bread and butter is the same as is used in the main dining room."

[In the printing of the menus we have made a single paragraph of each menu, for the purpose of condensing into the limited space available.—ED.]

SUNDAY, November 9, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

OFFICERS HALL: Oranges; hominy & cream, or dry cereal & cream; sausage, rolls, butter; coffee, milk.

MAIDS CAFETERIA: Oranges; hominy & top milk, or dry cereal & top milk; bacon, bread, butter; coffee, milk.

HELPS CAFETERIA: Fruit jelly; hominy & top milk; sausage, rolls, butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

OFFICERS HALL: Puree of pea soup; roast lamb, dressing; roast sweet potatoes; red kidney beans; escarole salad; bread & butter; ice cream; tea, coffee, milk.

MAIDS CAFETERIA: Same as officers.

HELPS CAFETERIA: Puree of pea soup; roast lamb, dressing; roast sweet potatoes; escarole salad; bread & butter; ice cream; tea, coffee, milk.

Dinner, 5 p. m. to 7 p. m.

OFFICERS HALL: Tomato soup; cold meat; creamed potatoes; carrots & peas; bread & butter; ginger bread; tea, coffee, milk.

MAIDS CAFETERIA: Same as officers.

HELPS CAFETERIA: Cold meat; creamed potatoes; carrots & peas; bread & butter; ginger bread; tea, coffee, milk.

Supper, 9 p. m. to 10 p. m.

MAIDS CAFETERIA: Lamb hash; bread & butter; spaghetti & tomato sauce; assorted pastry; tea, coffee, milk.

HELPS CAFETERIA: Macaroni soup; lamb hash; sauted potatoes; bread & butter; coffee, milk.

Late Supper, 12 to 1 a. m.

MAIDS CAFETERIA: Cold roast beef sandwiches; coffee.

MONDAY, November 10, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

OFFICERS HALL: Stewed prunes; oatmeal, or dry cereal & cream; bacon & eggs; rolls & butter; coffee, milk.

MAIDS CAFETERIA: Stewed prunes; oatmeal or dry cereal & top milk; rolls & butter; coffee, milk.

HELPS CAFETERIA: Applesauce; oatmeal & top milk; hash; rolls & butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

OFFICERS HALL: Vegetable soup; boiled ham; mashed potato; creamed carrots; chicory salad; bread & butter; cocoanut pudding; tea, coffee, milk.

MAIDS CAFETETIA: Same as officers.

HELPS CAFETERIA: Same as officers.

Dinner, 5 p. m. to 7 p. m.

OFFICERS HALL: Fried country sausage; croquettes & cream sauce; boiled potatoes; cold slaw; bread & butter; sherbet; tea, coffee, milk.

MAIDS CAFETERIA: Fried country sausage; roast beef; boiled potatoes; cold slaw; bread & butter; sherbet; tea, coffee, milk.

HELPS CAFETERIA: Fried country sausage; boiled potatoes; cold slaw; bread & butter; sherbet; tea, coffee, milk.

Supper, 9 p. m. to 10 p. m.

MAIDS CAFETERIA: Cold ham; hashed brown potatoes; pickled beets; bread & butter; pie coffee, milk.

HELPS CAFETERIA: Same as maids.

Late Supper, 12 to 1 a. m.

MAIDS CAFETERIA: Ham sandwiches; coffee.

TUESDAY, November 11, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

OFFICERS HALL: Applesauce; malt breakfast



Corner view Main Dining Room, Hotel Pennsylvania, New York. The room is 142′ x 58′.

food, or dry cereal & cream; baked eggs; rolls & butter; coffee, milk.

MAIDS CAFETERIA: Applesauce; malt breakfast food, or dry cereal & top milk; bread & butter; coffee, milk.

HELPS CAFETERIA: Stewed prunes; malt breakfast food & top milk; boiled eggs; rolls & butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

OFFICERS HALL: Barley soup; roast loin of pork; pot roast of beef; boiled potatoes; creamed turnips; lettuce salad; bread & butter; rice pudding; tea, coffee, milk.

MAIDS CAFETERIA: Barley soup; pot roast of beef; boiled potatoes; chicory salad; bread & butter; rice pudding; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Dinner, 5 p. m. to 7 p. m.

OFFICERS HALL: Fricassee of veal & biscuits; scalloped ham; mashed potatoes; fried parsnips; bread & butter; ice cream; tea, coffee, milk.

MAIDS CAFETERIA: Fricassee of veal & biscuits; mashed potatoes; fried parsnips; bread & butter; ice cream; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Supper, 9 p. m. to 10 p. m.

MAIDS CAFETERIA: Breaded veal cutlet; boiled potatoes; stewed tomatoes; assorted pastry; bread & butter, tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Late Supper, 12 to 1 a. m.

MAIDS CAFETERIA: Minced meat sandwiches; coffee.

WEDNESDAY, November 12, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

OFFICERS HALL: Grapefruit; oatmeal or dry cereal & cream; corn beef hash; rolls & butter; coffee, milk.

MAIDS CAFETERIA: Grapefruit; oatmeal or dry cereal & top milk; rolls & butter; coffee, milk.

HELPS CAFETERIA: Preserves; oatmeal & top milk; corn beef hash; rolls & butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

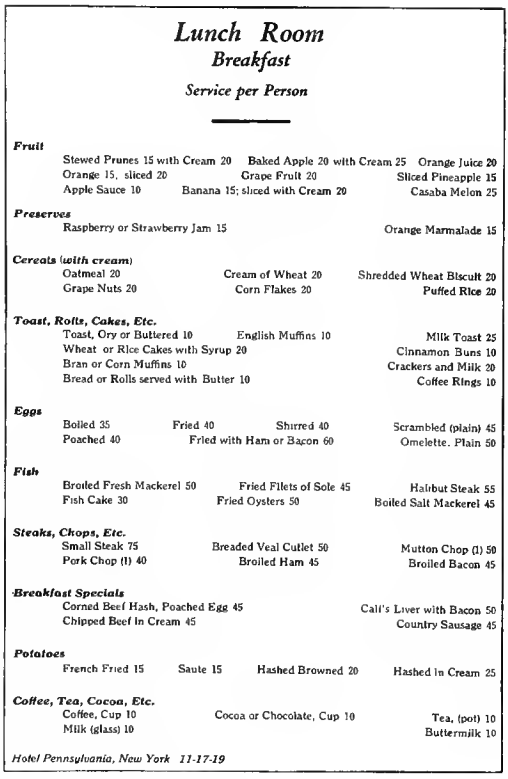
OFFICERS HALL: Clear soup; hamburg loaf & brown gravy; roast lamb; roast brown potatoes; buttered beets; lettuce salad; bread & butter chocolate blanc mange; tea, coffee, milk.

MAIDS CAFETERIA: Clear soup; hamburg loaf & brown gravy; roast brown potatoes; buttered beets; lettuce salad; bread & butter; chocolate blanc mange; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Dinner, 5 p. m. to 7 p. m.

OFFICERS HALL: Breaded veal cutlets & tomato sauce; cold roast pork; mashed turnips; creamed



Lunch Room
Breakfast
Service per Person

Fruit
Stewed Prunes 15 with Cream 20 — Baked Apple 20 with Cream 25 — Orange Juice 20
Orange 15, sliced 20 — Grape Fruit 20 — Sliced Pineapple 15
Apple Sauce 10 — Banana 15; sliced with Cream 20 — Casaba Melon 25

Preserves
Raspberry or Strawberry Jam 15 — Orange Marmalade 15

Cereals (with cream)
Oatmeal 20 — Cream of Wheat 20 — Shredded Wheat Biscuit 20
Grape Nuts 20 — Corn Flakes 20 — Puffed Rice 20

Toast, Rolls, Cakes, Etc.
Toast, Dry or Buttered 10 — English Muffins 10 — Milk Toast 25
Wheat or Rice Cakes with Syrup 20 — Cinnamon Buns 10
Bran or Corn Muffins 10 — Crackers and Milk 20
Bread or Rolls served with Butter 10 — Coffee Rings 10

Eggs
Boiled 35 — Fried 40 — Shirred 40 — Scrambled (plain) 45
Poached 40 — Fried with Ham or Bacon 60 — Omelette, Plain 50

Fish
Broiled Fresh Mackerel 50 — Fried Filets of Sole 45 — Halibut Steak 55
Fish Cake 30 — Fried Oysters 50 — Boiled Salt Mackerel 45

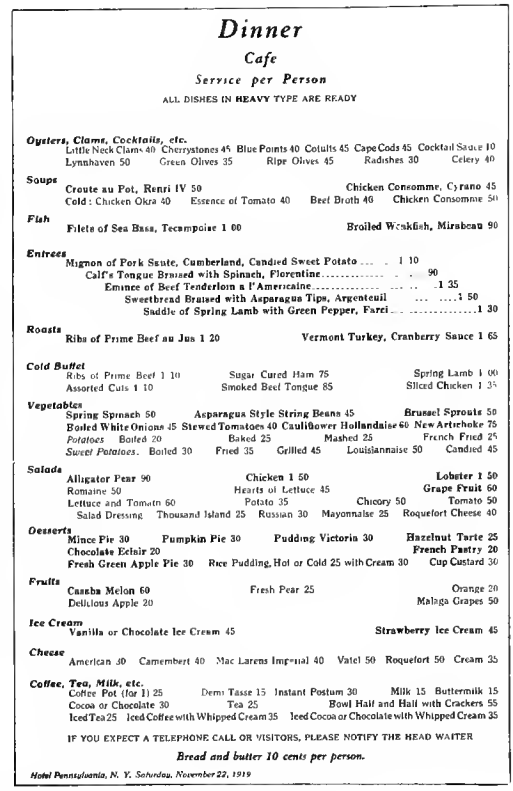
Steaks, Chops, Etc.
Small Steak 75 — Breaded Veal Cutlet 50 — Mutton Chop (1) 50
Pork Chop (1) 40 — Broiled Ham 45 — Broiled Bacon 45

Breakfast Specials
Corned Beef Hash, Poached Egg 45 — Calf's Liver with Bacon 50
Chipped Beef in Cream 45 — Country Sausage 45

Potatoes
French Fried 15 — Saute 15 — Hashed Browned 20 — Hashed in Cream 25

Coffee, Tea, Cocoa, Etc.
Coffee, Cup 10 — Cocoa or Chocolate, Cup 10 — Tea, (pot) 10
Milk (glass) 10 — Buttermilk 10

Hotel Pennsylvania, New York 11-17-19



Dinner
Cafe
Service per Person
ALL DISHES IN HEAVY TYPE ARE READY

Oysters, Clams, Cocktails, etc.
Little Neck Clams 40 — Cherrystones 45 — Blue Points 40 — Cotuits 45 — Cape Cods 45 — Cocktail Sauce 10
Lynnhaven 50 — Green Olives 35 — Ripe Olives 45 — Radishes 30 — Celery 40

Soups
Croute au Pot, Henri IV 50 — Chicken Consomme, Cyrano 45
Cold: Chicken Okra 40 — Essence of Tomato 40 — Beef Broth 40 — Chicken Consomme 50

Fish
Filets of Sea Bass, Tecumpoise 1 00 — Broiled Weakfish, Mirabeau 90

Entrees
Mignon of Pork Saute, Cumberland, Candied Sweet Potato ... 1 10
Calf's Tongue Braised with Spinach, Florentine ... 90
Emince of Beef Tenderloin a l'Americaine ... 1 35
Sweetbread Braised with Asparagus Tips, Argenteuil ... 1 50
Saddle of Spring Lamb with Green Pepper, Farci ... 1 30

Roasts
Ribs of Prime Beef au Jus 1 20 — Vermont Turkey, Cranberry Sauce 1 65

Cold Buffet
Ribs of Prime Beef 1 10 — Sugar Cured Ham 75 — Spring Lamb 1 00
Assorted Cuts 1 10 — Smoked Beef Tongue 85 — Sliced Chicken 1 35

Vegetables
Spring Spinach 50 — Asparagus Style String Beans 45 — Brussel Sprouts 50
Boiled White Onions 45 — Stewed Tomatoes 40 — Cauliflower Hollandaise 60 — New Artichoke 75
Potatoes Boiled 20 — Baked 25 — Mashed 25 — French Fried 25
Sweet Potatoes. Boiled 30 — Fried 35 — Grilled 45 — Louisiannaise 50 — Candied 45

Salads
Alligator Pear 90 — Chicken 1 50 — Lobster 1 50
Romaine 50 — Hearts of Lettuce 45 — Grape Fruit 60
Lettuce and Tomato 60 — Potato 35 — Chicory 50 — Tomato 50
Salad Dressing Thousand Island 25 — Russian 30 — Mayonnaise 25 — Roquefort Cheese 40

Desserts
Mince Pie 30 — Pumpkin Pie 30 — Pudding Victoria 30 — Hazelnut Torte 25
Chocolate Eclair 20 — French Pastry 20
Fresh Green Apple Pie 30 — Rice Pudding, Hot or Cold 25 with Cream 30 — Cup Custard 30

Fruits
Casaba Melon 60 — Fresh Pear 25 — Orange 20
Delicious Apple 20 — Malaga Grapes 50

Ice Cream
Vanilla or Chocolate Ice Cream 45 — Strawberry Ice Cream 45

Cheese
American 40 — Camembert 40 — Mac Larens Imperial 40 — Vatel 50 — Roquefort 50 — Cream 35

Coffee, Tea, Milk, etc.
Coffee Pot (for 1) 25 — Demi Tasse 15 — Instant Postum 30 — Milk 15 — Buttermilk 15
Cocoa or Chocolate 30 — Tea 25 — Bowl Half and Half with Crackers 55
Iced Tea 25 — Iced Coffee with Whipped Cream 35 — Iced Cocoa or Chocolate with Whipped Cream 35

IF YOU EXPECT A TELEPHONE CALL OR VISITORS, PLEASE NOTIFY THE HEAD WAITER

Bread and butter 10 cents per person.

Hotel Pennsylvania, N. Y. Saturday, November 22, 1919

potatoes; bread & butter; ice cream; tea, coffee, milk.

MAIDS CAFETERIA: Breaded veal cutlet & tomato sauce; mashed turnips; creamed potatoes; bread & butter; ice cream; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Supper, 9 p. m. to 10 p. m.

MAIDS CAFETERIA: Liver & bacon; baked potatoes; spinach; bread & butter; plain cake; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Late Supper, 12 to 1 a. m.

MAIDS CAFETERIA: Hamburger loaf sandwiches; coffee.

THURSDAY, November 13, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

OFFICERS HALL: Stewed pears; Wheatena or dry cereal & cream; liver & bacon; rolls & butter; coffee, milk.

MAIDS CAFETERIA: Stewed pears; wheatena or dry cereal & top milk; rolls & butter; coffee, milk.

HELPS CAFETERIA: Stewed pears; wheatena & top milk; liver; rolls & butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

OFFICERS HALL: Vegetable soup; corn beef & cabbage; Hungarian goulash; boiled potatoes; spinach; escarole salad; bread & butter; chocolate cake, tea, coffee, milk.

MAIDS CAFETERIA: Vegetable soup; corn beef & cabbbage; boiled potatoes; escarole salad; bread & butter; chocolate cake; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Dinner, 5 p. m. to 7 p. m.

OFFICERS HALL: Puree of bean soup; lamb stew & vegetables; cold meat; boiled potatoes; bread & butter; sherbet; tea, coffee, milk.

MAIDS CAFETERIA: Puree of bean soup; lamb stew & vegetables; boiled potatoes; bread & butter; sherbet; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Supper, 9 p. m. to 10 p. m.

MAIDS CAFETERIA: Veal croquettes; roast brown potatoes; fried carrots; bread & butter; assorted pastry; tea, coffee, milk.

HELPS CAFETERIA: Same as maids.

Late Supper, 12 to 1 a. m.

MAIDS CAFETERIA: Ham sandwiches; coffee.

FRIDAY, November 14, 1919

Breakfast, 6.30 a. m. to 8.30 a. m.

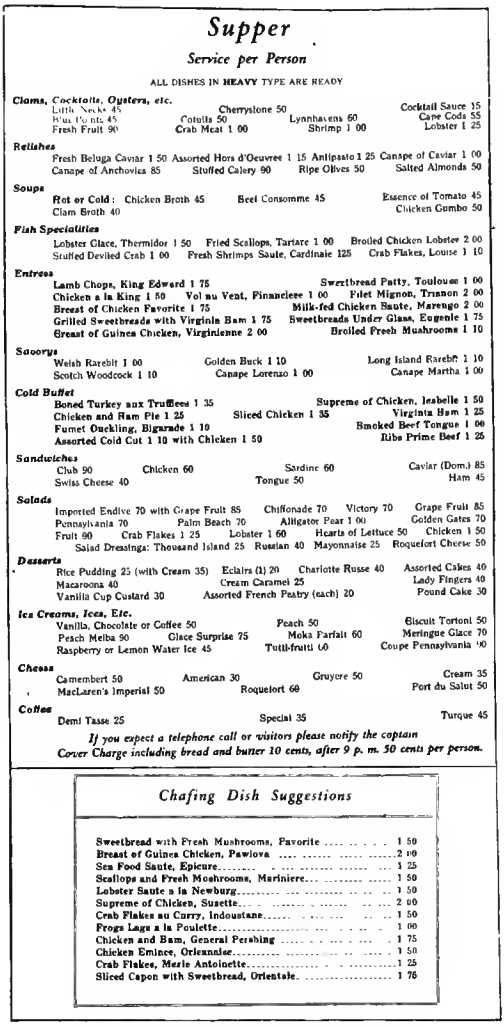
OFFICERS HALL: Oranges; oatmeal or dry cereal & cream; scrambled eggs; rolls & butter; coffee, milk.

MAIDS CAFETERIA: Oranges, oatmeal or dry cereal & top milk; scrambled eggs; bread & butter; coffee, milk.

HELPS CAFETERIA: Applesauce; oatmeal & top milk; scrambled eggs; rolls & butter; coffee, milk.

Lunch, 11 a. m. to 1 p. m.

OFFICERS HALL: Italian soup; boiled fish & egg sauce; beef stew; boiled potatoes; string beans; bread & butter; cottage pudding; tea, coffee, milk.



Supper

Service per Person

ALL DISHES IN **HEAVY** TYPE ARE READY

Clams, Cocktails, Oysters, etc.
Little Necks 45 — Cherrystone 50 — Cocktail Sauce 15
Blue Points 45 — Cotuits 50 — Lynnhavens 60 — Cape Cods 55
Fresh Fruit 90 — Crab Meat 1 00 — Shrimp 1 00 — Lobster 1 25

Relishes
Fresh Beluga Caviar 1 50 — Assorted Hors d'Oeuvres 1 15 — Antipasto 1 25 — Canape of Caviar 1 00
Canape of Anchovies 85 — Stuffed Celery 90 — Ripe Olives 50 — Salted Almonds 50

Soups
Hot or Cold: Chicken Broth 45 — Beef Consomme 45 — Essence of Tomato 45
Clam Broth 40 — Chicken Gumbo 50

Fish Specialities
Lobster Clace, Thermidor 1 50 — Fried Scallops, Tartare 1 00 — Broiled Chicken Lobster 2 00
Stuffed Deviled Crab 1 00 — Fresh Shrimps Saute, Cardinale 125 — Crab Flakes, Louise 1 10

Entrees
Lamb Chops, King Edward 1 75 — Sweetbread Patty, Toulouse 1 00
Chicken a la King 1 50 — Vol au Vent, Financiere 1 00 — Filet Mignon, Trianon 2 00
Breast of Chicken Favorite 1 75 — Milk-fed Chicken Saute, Marengo 2 00
Grilled Sweetbreads with Virginia Ham 1 75 — Sweetbreads Under Glass, Eugenie 1 75
Breast of Guinea Chicken, Virginienne 2 00 — Broiled Fresh Mushrooms 1 10

Savorys
Welsh Rarebit 1 00 — Golden Buck 1 10 — Long Island Rarebit 1 10
Scotch Woodcock 1 10 — Canape Lorenzo 1 00 — Canape Martha 1 00

Cold Buffet
Boned Turkey aux Truffles 1 35 — Supreme of Chicken, Isabelle 1 50
Chicken and Ham Pie 1 25 — Sliced Chicken 1 35 — Virginia Ham 1 25
Fumet Ouckling, Bigarade 1 10 — Smoked Beef Tongue 1 00
Assorted Cold Cut 1 10 with Chicken 1 50 — Ribs Prime Beef 1 25

Sandwiches
Club 90 — Chicken 60 — Sardine 60 — Caviar (Dom.) 85
Swiss Cheese 40 — Tongue 50 — Ham 45

Salads
Imported Endive 70 with Grape Fruit 85 — Chiffonade 70 — Victory 70 — Grape Fruit 85
Pennsylvania 70 — Palm Beach 70 — Alligator Pear 1 00 — Golden Gates 70
Fruit 90 — Crab Flakes 1 25 — Lobster 1 60 — Hearts of Lettuce 50 — Chicken 1 50
Salad Dressings: Thousand Island 25 — Russian 40 — Mayonnaise 25 — Roquefort Cheese 50

Desserts
Rice Pudding 25 (with Cream 35) — Eclairs (1) 20 — Charlotte Russe 40 — Assorted Cakes 40
Macaroons 40 — Cream Caramel 25 — Lady Fingers 40
Vanilla Cup Custard 30 — Assorted French Pastry (each) 20 — Pound Cake 30

Ice Creams, Ices, Etc.
Vanilla, Chocolate or Coffee 50 — Peach 50 — Biscuit Tortoni 50
Peach Melba 90 — Glace Surprise 75 — Moka Parfait 60 — Meringue Glace 70
Raspberry or Lemon Water Ice 45 — Tutti-frutti 60 — Coupe Pennsylvania 90

Cheese
Camembert 50 — American 30 — Gruyere 50 — Cream 35
MacLaren's Imperial 50 — Roquefort 60 — Port du Salut 50

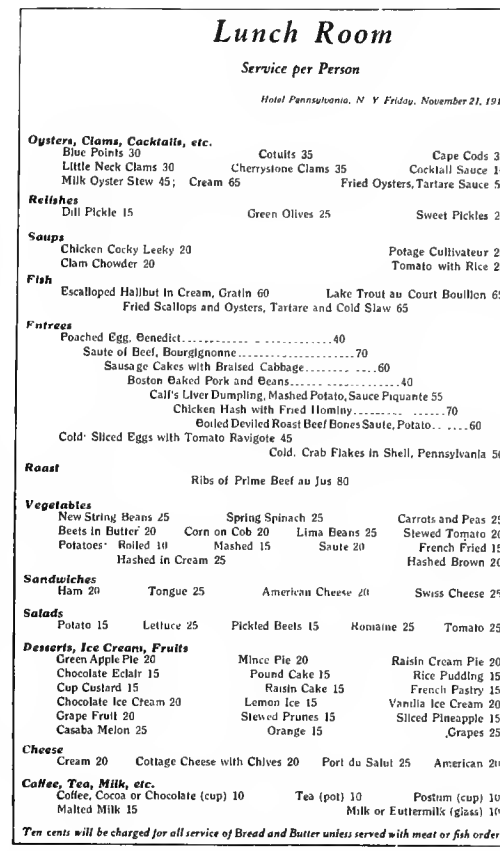
Coffee
Demi Tasse 25 — Special 35 — Turque 45

If you expect a telephone call or visitors please notify the captain
Cover Charge including bread and butter 10 cents, after 9 p. m. 50 cents per person.

Chafing Dish Suggestions

Sweetbread with Fresh Mushrooms, Favorite 1 50
Breast of Guinea Chicken, Pawlova 2 00
Sea Food Saute, Epicure 1 25
Scallops and Fresh Mushrooms, Marniere 1 50
Lobster Saute a la Newburg 1 50
Supreme of Chicken, Suzette 2 00
Crab Flakes au Curry, Indoustane 1 50
Frogs Legs a la Poulette 1 00
Chicken and Bam, General Pershing 1 75
Chicken Eminee, Orleannise 1 50
Crab Flakes, Merle Antoinette 1 25
Sliced Capon with Sweetbread, Orientale 1 75

Supper Card, Hotel Pennsylvania.



Lunch Room

Service per Person

Hotel Pennsylvania, N Y Friday, November 21, 1919

Oysters, Clams, Cocktails, etc.
Blue Points 30 — Cotuits 35 — Cape Cods 35
Little Neck Clams 30 — Cherrystone Clams 35 — Cocktail Sauce 10
Milk Oyster Stew 45; Cream 65 — Fried Oysters, Tartare Sauce 50

Relishes
Dill Pickle 15 — Green Olives 25 — Sweet Pickles 20

Soups
Chicken Cocky Leeky 20 — Potage Cullivateur 20
Clam Chowder 20 — Tomato with Rice 20

Fish
Escalloped Halibut in Cream, Gratin 60 — Lake Trout au Court Bouillon 65
Fried Scallops and Oysters, Tartare and Cold Slaw 65

Entrees
Poached Egg, Benedict 40
Saute of Beef, Bourgignonne 70
Sausage Cakes with Braised Cabbage 60
Boston Baked Pork and Beans 40
Calf's Liver Dumpling, Mashed Potato, Sauce Piquante 55
Chicken Hash with Fried Hominy 70
Boiled Deviled Roast Beef Bones Saute, Potato 60
Cold: Sliced Eggs with Tomato Ravigote 45
Cold, Crab Flakes in Shell, Pennsylvania 50

Roast
Ribs of Prime Beef au Jus 80

Vegetables
New String Beans 25 — Spring Spinach 25 — Carrots and Peas 25
Beets in Butter 20 — Corn on Cob 20 — Lima Beans 25 — Stewed Tomato 20
Potatoes: Boiled 10 — Mashed 15 — Saute 20 — French Fried 15
Hashed in Cream 25 — Hashed Brown 20

Sandwiches
Ham 20 — Tongue 25 — American Cheese 20 — Swiss Cheese 25

Salads
Potato 15 — Lettuce 25 — Pickled Beets 15 — Romaine 25 — Tomato 25

Desserts, Ice Cream, Fruits
Green Apple Pie 20 — Mince Pie 20 — Raisin Cream Pie 20
Chocolate Eclair 15 — Pound Cake 15 — Rice Pudding 15
Cup Custard 15 — Raisin Cake 15 — French Pastry 15
Chocolate Ice Cream 20 — Lemon Ice 15 — Vanilla Ice Cream 20
Grape Fruit 20 — Stewed Prunes 15 — Sliced Pineapple 15
Casaba Melon 25 — Orange 15 — Grapes 25

Cheese
Cream 20 — Cottage Cheese with Chives 20 — Port du Salut 25 — American 20

Coffee, Tea, Milk, etc.
Coffee, Cocoa or Chocolate (cup) 10 — Tea (pot) 10 — Postum (cup) 10
Malted Milk 15 — Milk or Buttermilk (glass) 10

Ten cents will be charged for all service of Bread and Butter unless served with meat or fish order

Lunch Room Card, Hotel Pennsylvania.

MAIDS CAFETERIA: Same as officers.
HELPS CAFETERIA: Same as officers.
Dinner, 5 p. m. to 7 p. m.
OFFICERS HALL: Clear soup with rice; fried fish or steak; hashed brown potatoes; buttered carrots; bread & butter; ice cream; tea, coffee, milk.
MAIDS CAFETERIA: Same as officers.
HELPS CAFETERIA: Same as officers.
Supper, 9 p. m. to 10.30 p. m.
MAIDS CAFETERIA: Cream of tomato soup; baked fish or roast beef; boiled potatoes; string beans; bread & butter; pie; tea, coffee, milk.
HELPS CAFETERIA: Same as maids.
Late Supper, 12 to 1 a. m.
MAIDS CAFETERIA: Cheese sandwiches; coffee.

SATURDAY, November, 15, 1919
Breakfast, 6.30 a. m. to 8.30 a. m.
OFFICERS HALL: Fresh apples; farina or dry cereal & cream; liver & bacon; rolls & butter; coffee, milk.
MAIDS CAFETERIA: Fresh apples; farina or dry cereal & top milk; rolls & butter; coffee, milk.
HELPS CAFETERIA: Stewed prunes; farina & top milk; liver; rolls & butter; coffee, milk.
Lunch, 11 a. m. to 1 p. m.
OFFICERS HALL: Barley soup; roast veal & gravy; breaded pork chops; boiled potatoes; mashed squash; watercress salad; bread & butter; tapioca pudding; tea, coffee, milk.
MAIDS CAFETERIA: Barley soup; roast veal & gravy; boiled potatoes; mashed squash; watercress salad; bread & butter; tapioca pudding; tea, coffee, milk.
HELPS CAFETERIA: Same as maids.
Dinner, 5 p. m. to 7 p. m.
OFFICERS HALL: Cream of celery soup; radishes; roast beef, brown gravy; fried oysters; mashed potatoes; peas; bread & butter; sherbet; tea, coffee, milk.
MAIDS CAFETERIA: Cream of celery soup; roast beef, brown gravy; boiled potatoes; string beans; bread & butter; sherbet; tea, coffee, milk.
HELPS CAFETERIA: Same as maids.
Supper 9 p. m. to 10.30 p. m.
MAIDS CAFETERIA: Roast veal; browned potatoes; peas & string beans; watercress salad; bread & butter; assorted pastry; tea, coffee, milk.
HELPS CAFETERIA: Same as maids.
Late Supper, 12 to 1 a. m.
MAIDS CAFETERIA: Cold roast pork sandwiches; coffee.

A La Carte

Tea Service

Tea, Coffee, Chocolate
English Breakfast, Ceylon, Orange Pekoe, Young Hyson or Oolong Tea 25 Coffee, Chocolate or Cocoa with Whipped Cream 35

Toast
Dry or Buttered 15 Melba 25
Cinnamon 30 Toasted Muffins 25

Sandwiches
Chicken 60 Club 75 Caviar 75 Windsor 50
Boston Brown Bread Cream Cheese and Nuts 50
Pimento Cheese 40 Ham or Tongue 45

Pastry
French Pastry 20 Petits Fours 30 Macaroons 30
Eclairs: Chocolate, Mocha or Vanilla 20

Ice Cream
Coupe St. Jacques 90 Meringue Glace 60 Cafe Polar 60
Vanilla, Chocolate, Coffee or Pistache 45 Biscuit Tortoni 50
Chocolate or Pineapple Sundae 60 Parfait Pennsylvania 65
Tutti-frutti 60 Fresh Fruit Parfait 65

Preserves
Strawberry or Raspberry Jams 35 Strained Honey 30
Guava Jelly 35 Orange Marmalade 35
Preserved Figs 40 Orange Juice 40

Hotel Pennsylvania, 10-31-19

The Grill

Thè du Jour

One Dollar

from four to six o'clock

Choice of
Golden Gates Salad
Fruit Cocktail
Crab Flakes, Mayonnaise
Hot: Patty of Sweetbread, Favorite

Finger Rolls or Melba Toast

Choice of
Neapolitan Ice Cream
Meringue Chantilly
Raspberry Ice
French Pastry

Coffee, Tea or Chocolate

If you expect a call or visitors please leave your name with the Head Waiter.

Hotel Pennsylvania, N. Y. 11-7-19

John Chinaman, Caterer

In a recent journey made by the editor to the Pacific Coast, the section next to ours in the Pullman was occupied by a Chinaman whose home is in Washington, D. C., and who was on his way to Canton, China, for business and pleasure, expecting to return to America in the fall. In conversation with him we learned that he owns a share in a restaurant in Washington; that the establishment is two floors, seats 150 and cost $60,000 to equip; that fifteen colored waiters are employed, and that the center of one floor is cleared for dancing. The cooks are all Chinese. He explained that his partners are Chinamen, each having a share, and that each has his particular work to do in the business, as headwaiter, steward, cashier, head cook, and so on.

We had heard that Chinamen are adverse to the use of labor-saving machinery in the kitchen —that they prefer to do all the work of food preparation by hand. We asked him about this. He replied that in his restaurant they use machinery for the dishwashing and the food chopping, and for some other kinds of work, because machines do good work and save time. He said that with the dishwashing machine the dishes are washed in three waters and are so hot when they come thru the machine that they dry of their own heat. To quote his language: "We learn machines do work quick and good." He said that the kitchen of his place is so clean they invite patrons to inspect it at any time.

Negro waiters are employed at $1.00 a day, but they make $4, $5 and $6 a day in tips. The checks run from $1.00 to $5.00 and average $2.00. The $5.00 check is, as he expressed it, where a party of two or more persons eat on one check.

We spoke to him on the subject of tea, and mentioned that in a certain Chinese restaurant in Chicago we used to buy a very good tea called Longso, which, served formal fashion, as in China, cost thirty-five cents the order. He asked, how long ago? We replied, several years. He said it is fifty cents now.

This Chinaman spoke good English. We asked him if he had been to school in America. He replied "No." "How did you learn to speak English?" we asked. "I picked it up," he replied.

Luncheon given by Mr. F. A. Muschenheim in Hotel Astor, New York, to 780 hotel people who visited the New York Hotel show. (See illustration frontispiece):

Coupe de fruits, Floride
Petite marmite aux nids d'hirondelles
Croute Jurasienne
Celeri Olives vertes et noires Noix salées
Turbotin de l'Ocean bouilli, sauce mousseline
Perles parmentières, vert-pré
Martinette déosse á la Névers
Champignons frais et quartiers d'artichauts
Coeurs d'endive, Elizabeth
Poires fraiches glacées, Richelieu
Petits fours Moka
Apollinaris water

Dinner

Service per Person

TABLES WILL NOT BE HELD ON RESERVATION AFTER 7 P. M.

Oysters, Clams, Cocktails, etc.

Little Necks 40 Cherrystone 45 Blue Points 40 Cotuits 45 Cape Cods 45 Lynnhaven 50 Cocktail Sauce 10
Cocktails: Crab Meat 1 00 Shrimp 90 Lobster 1 25 Sea Food 1 00 Fresh Fruit 85

Hors d'Oeuvres

Celery 40 Assorted Hors d'Oeuvres 1 00 Domestic Caviar 1 25 Radishes 30
Sardines in Oil 90 Antipasto (for 1 or 2) 1 25 Almonds 50
Queen Olives 35 Ripe Olives 45 Canape of Caviar 85

Soups

Cream of Chicken a l'Indienne 50 **Croute au Pot, Henri IV 50** **Chicken Consomme, Cyrano 45**
Puree of Split Peas 45 Puree of Tomato 45 Puree Mongole 45
In Cup Hot or Cold: Chicken Broth 40 Essence of Tomato 40 Clam Broth 40
Essence of Celery 40 Chicken Gumbo 50 Beef Consomme 40

Fish

Fileta of Sea Bass, Tecampoise 1 00 **Fried Frog Legs, Pennsylvania Dressing 1 10**
Broiled Weakfish, Mirabeau 90

Today's Special Dishes from the "Home Cooking Kitchen"

Southern Fried Chicken with Candied Sweet Potato 1 75 **Boiled White Onions in Cream 45**
Boston Cream Pie 35

Entrees

Mignon of Pork Saute, Cumberland, Candied Sweet Potato 1 10
Calf's Tongue Braised with Spinach, Florentine 90
Emince of Beef Tenderloin a l'Americaine 1 35
Sweetbread Braised with Asparagus Tips, Argenteuil 1 50
Saddle of Spring Lamb with Green Pepper, Farci 1 30
Fried Stuffed Leg of Chicken a la Maryland 1 00

Roasts

Ribs of Prime Beef au Jus 1 20 **Vermont Turkey, Cranberry Sauce 1 65**

Cold Buffet

Half Roast Chicken 1 35 **Sliced Chicken 1 35** **Assorted Cold Meats 1 10 with Chicken 1 35**
Breast of Capon, Marie Louise 1 50 **Boned Turkey aux Truffles, Perigordine 1 25** **Spring Lamb 1 00**
Smithfield Ham and Chicken 1 50 **Virginia Ham 1 25** **Sugar Cured Ham 75** **Smoked Beef Tongue 80**
Aspic of Goose Livera Strasbourgeoise 90 **Half Boiled Lobster, Mayonnaise 1 40** **Ribs of Prime Beef 1 10**

Vegetables

Asparagus Style String Beans 50 **Fried Egg Plant 50** **New Artichoke 75** **Spring Spinach 50**
Brussel Sprouts 50 **Cauliflower Hollandaise 60** Stuffed Tomato or Green Pepper 50 Boiled White Onions 50
Potatoes: Boiled 20 Mashed 25 Baked 25 French Fried 25 Hash Brown 25
Lyonnaise 30 Hash in Cream 40 Au Gratin 35 Sautee 30 O'Brien 40
Sweet Potatoes: Boiled 30 Fried 35 Grilled 50 Louisiannaise 60 Candied 50

Salads

Palm Beach 65 **Alligator Pear 90** **Grape Fruit 60** **Pennsylvania 60** **Fruit 85** **Marie Louise 60**
Lobster 1 50 **Chicken 1 50** Romaine 50 **Favorite 60**
Tomato 50 Lettuce and Tomato 60 Combination 65 Potato 35 Hearts of Lettuce 45
Salad Dressings: Thousand Island 25 Russian 30 Mayonnaise 25 Roquefort Cheese 40

Desserts

Mince Pie 30 **Pumpkin Pie 30** **Pudding Victoria 30** **Hazelnut Tarte 25**
Fresh Green Apple Pie 30 **French Pastry 20** **Cup Custard 30** **Fruit or Pound Cake 30**
Charlotte Russe 35 Cream Caramel 30 Rice Pudding, Hot or Cold 25 with Cream 30

Fruits

Casaba Melon 60 Malaga Grapes 50 Sliced Fresh Pineapple 35
Delicious Apple 20 Fresh Pear 25 Orange 20

Ice Cream, Ices, etc.

Loganberry Sherbet 50 **Coupe Senator 75** **Tutti-frutti Parfait 60**
Strawberry Ice Cream 45 Vanilla, Chocolate, Pistache, Coffee, 45 Chocolate Sundae 60
Meringue Glace 60 Nesselrode Pudding 50 Tutti-frutti 60 Glace Mandarin 60 Fresh Fruit Parfait 60
Biscuit Tortoni 50 Sultana Roll, Claret Sauce 60 Fudge Pennsylvania 60
Frozen Pennsylvania Special 65 Water Ices: Orange, Lemon or Raspberry 40

Cheese

Vatel 50 Port du Salut 50 Roquefort 50 Camembert 40
Fresh Cream 35 MacLaren's Imperial 40 American 30 Swiss 40

Coffee, Tea, etc.

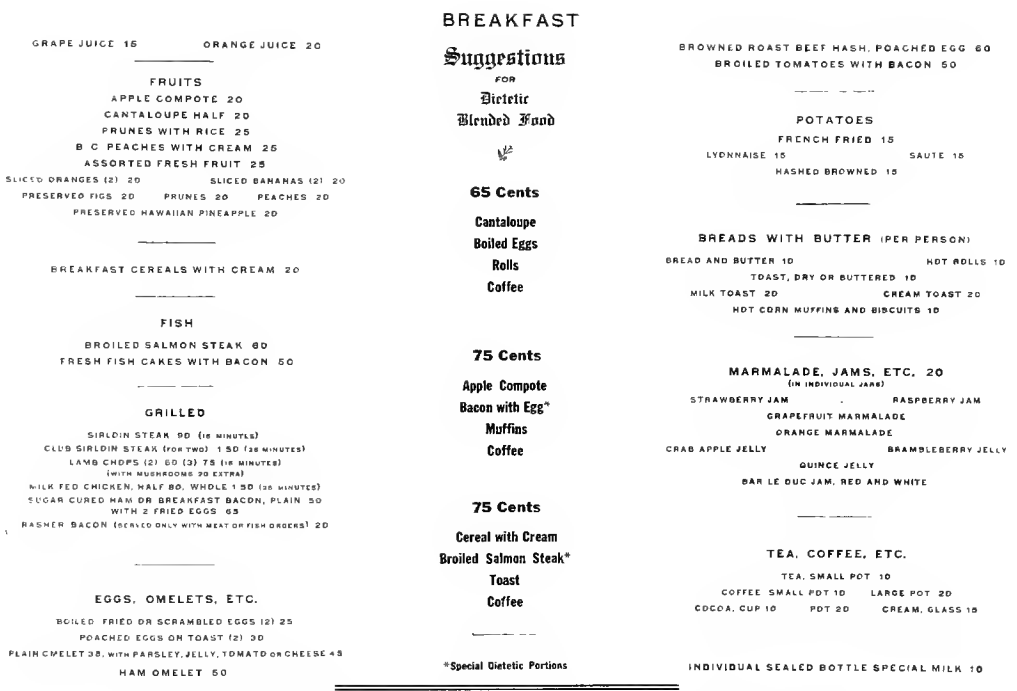
Coffee, Small Pot (per person) 25 Demi Tasse 15 Special Coffee per Cup 35 Cocoa 30 Chocolate 30
Walker-Gordon Buttermilk 15 Cafe Turque 45 Mohegan Farms Milk 15
English Breakfast, Ceylon, Orange Pekoe, Young Hyson or Oolong Tea 25 Half and Half with Crackers 55
Iced Tea 25 Iced Coffee with Whipped Cream 35 Iced Cocoa or Chocolate with Whipped Cream 35

IF YOU EXPECT A TELEPHONE CALL OR VISITORS NOTIFY THE HEAD WAITER

Cover Charge Including bread and butter 10 cents, after 9 p. m. 50 cents per person.

Hotel Pennsylvania, N.Y. Saturday, November 22, 1919

Typical Dinner Card of Hotel Pennsylvania, New York.



Unique Dietetic Suggestion Cards Compiled for Canadian Pacific Railway Dining Cars.

A Menu of French Dishes

The Moraine Hotel at Highland Park, Ill., has inangurated a series of special menus of different nationalities, the menus served on stated days, as, on Thursday night, a menu of French dishes. Other designated nights are for Italian, Spanish and English dishes, respectively. The first of these menus was devoted to the French. Here is the menu, together with description of dishes printed on the page following the menu:

DINNER

Celery 30 Ripe olives 25

Petite marmite 25-40

Filet of sole, Marguery 65

Baker shrimps, Moraine 60

Milk fed chicken en casserole, Parisienne 1.00

Tenderloin steak, Henry IV, 1.15

Peas French style 20 French fried potatoes 15

Bread and butter 10

French endive salad 35

Fresh strawberry parfait 30 French pastry 15

Vanilla ice cream 20

Assorted cake 15

The items on this bill are specialties for today. For other dishes please use large bill of fare.

* * *

DESCRIPTION OF DISHES

Petite Marmite is a very great favorite with the peasants of France, literally translated means "small bowl" and was originally served in small bowls by the peasants themselves and the same method of serving has been adopted by the principal hotels.

It consists of a stock made of the essence of fresh beef and chicken and includes several vegetables—leeks, carrots, turnips and potatoes—cut in Julienne style, served with a piece of toasted bread and with grated cheese. It is one of the most delicious soups that can be made, when it is properly done. The Moraine has taken particular pride in making a specialty of this soup for French Night.

English sole "Marguery." Sance known as the Marguery sance was invented and perfected by a famous French chef who for a good many years conducted a very delightful restaurant under his own name on the Boulevard Poissonierre in Paris. The restaurant still continues under his name but he has been dead for some time. He was decorated with the Legion of Honor by the French government and was perhaps the most famous chef of his time. His sauce is served usually with English sole, which is a fish indigenous to European waters, and particularly the English Channel. In America his sance is served largely with the fish flounder which is preferred in this country in view of the diffienlty of getting the English fish across the ocean and have it still retain its flavor.

In serving this sauce at the Moraine there has been particular care given in securing the shrimps and mussels. The shrimps come in perfectly fresh condition from the waters of the Gulf of Mexico at Pass Christian, Miss. Their packing is very similar to their natural environment, so that they lose none of their flavor or freshness. The mussels are brought fresh and alive from the East in refrigerator cars so that it makes this sance one of the most delicate and delicious that can be served.

Every unwholesome soft drink sold at a soda fountain is a handicap to the soft drink industry.

Seems like "good eating" is still possible, even tho hard liquor ingredients be barred.

Good food and good health go hand in hand.

LUNCHEON

Suggestions
FOR
Dietetic Blended Food

75 Cents
Hearts of Lettuce
French Dressing
Graham Bread
Peaches with Cream
Tea

85 Cents
Vegetable Soup
Roast Beef*
New Potatoes
Bread
Coffee

$1.00
Baked Codfish*
New Potatoes
Lettuce Salad*
Bread
Fruit Jelly
Coffee

*Special Dietetic Portions

SOUP 20

COLD TOMATO BROTH — VEGETABLE

RELISHES

SLICED CUCUMBERS 25

YOUNG ONIONS 15 — RADISHES 15

MIXED PICKLES 15

RIPE OLIVES 20 — CHOW CHOW 15

PIN MONEY MANGOES 25

FISH

BAKED CODFISH CREOLE 60

BROILED FRESH FISH 60

COLD SALMON SLICED CUCUMBER 60

ENTREES

CHEESE OMELET 45

CURRY OF LAMB WITH RICE 60

GRILLED

SIRLOIN STEAK 90 (15 MINUTES)

CLUB SIRLOIN STEAK (FOR TWO) 1.50 (25 MINUTES)

LAMB CHOPS (2) 60 (3) 75 (15 MINUTES)
(WITH MUSHROOMS 20 EXTRA)

MILK FED CHICKEN, HALF 80, WHOLE 1.50 (25 MINUTES)

RASHER BACON (SERVED ONLY WITH MEAT OR FISH ORDERS) 20

HOT JOINT

ROAST YOUNG CHICKEN WITH DRESSING
HALF 60 WHOLE 1.00

ROAST RIBS OF BEEF AU JUS 60

COLD MEATS

OX TONGUE 50 — ROAST LAMB 60

BOILED HAM 50 WITH POTATO SALAD 60

IMPORTED SARDINES 35

BAKED BEANS HOT OR COLD 25
WITH BOSTON BROWN BREAD 40

VEGETABLES

FRENCH FRIED POTATOES 15

MASHED BROWNED POTATOES 15 — BOILED POTATOES 10

NEW POTATOES 10

WAX BEANS 15 — NEW BUTTERED BEETS 15

ASPARAGUS ON TOAST 35

SALADS

VEGETABLE 30 — POTATO 30

HEARTS OF LETTUCE, FRENCH DRESSING 30

DESSERT

ENGLISH PLUM PUDDING, HARD OR BRANDY SAUCE 20

VANILLA CUSTARD PUDDING 15

DEEP APPLE PIE 20

CHILLED CANTALOUPE, HALF 20

FRUIT JELLY WITH WHIPPED CREAM 20

SLICED BRITISH COLUMBIA PEACHES WITH CREAM 25

ASSORTED FRESH FRUIT 25

ICE CREAM 15 — ASSORTED CAKE 15

PRESERVED FRUITS 20
(IN INDIVIDUAL JARS)

FIGS PRUNES PEACHES PINEAPPLE RASPBERRIES
STRAWBERRIES CHERRIES
GRAPE FRUIT MARMALADE
CRAB APPLE JELLY BRAMBLEBERRY JELLY QUINCE JELLY
BAR LE DUC JAM, RED AND WHITE

CHEESE (WITH CRACKERS) 25

CANADIAN STILTON — IMPERIAL CREAM

BREADS WITH BUTTER (PER PERSON)

BREAD AND BUTTER 10 — TOAST, DRY OR BUTTERED 10

CREAM TOAST 20 — MILK TOAST 20

TEA, COFFEE, ETC.

TEA, SMALL POT 10

COFFEE SMALL POT 10 — LARGE POT 20

COCOA, CUP 10 — POT 20 — NORLICK'S MALTED MILK 15

LEMONADE 15 — ORANGE JUICE 20 — GRAPE JUICE 15

ICED TEA, COFFEE OR COCOA 15

INDIVIDUAL SEALED BOTTLE SPECIAL MILK 10

Unique Dietetic Suggestion Cards Compiled for Canadian Pacific Railway Dining Cars.

EVENING MEAL

Suggestions
FOR
Dietetic Blended Food

85 Cents
Broiled Fresh Fish
New Potatoes
Bread
Deep Blueberry Pie
Coffee

$1.00
Cold Consomme
Cold Salmon*
Sliced Cucumbers
Bread
Cantaloupe
Ice Tea

$1.25
Mulligatawny
Roast Ribs of Beef*
New Potatoes
Bread
Lettuce and Tomato Salad*
Peaches with Cream
Coffee

*Special Dietetic Portions

SOUP 20

COLD CONSOMME — MULLIGATAWNY

RELISHES

RADISHES 15 — YOUNG ONIONS 15

OKANAGAN CELERY 25

RIPE OLIVES 20 — CHOW CHOW 15

FISH

BROILED FRESH FISH 60

BAKED COD CREOLE 80

COLD SALMON, SLICED CUCUMBERS 60

ENTREES

SPAGHETTI A L'ITALIENE 25

CHICKEN CROQUETTES WITH PEAS 60

JELLY OMELET 45

GRILLED

SIRLOIN STEAK 90 (15 MINUTES)

CLUB SIRLOIN STEAK (FOR TWO) 1.50 (25 MINUTES)

LAMB CHOPS (2) 60 (3) 75 (15 MINUTES)
(WITH MUSHROOMS 20 EXTRA)

MILK FED CHICKEN HALF 80 WHOLE 1.60 (25 MINUTES)

RASHER BACON (SERVED ONLY WITH MEAT OR FISH ORDERS) 20

HOT JOINT

ROAST RIBS OF BEEF AU JUS 60
WITH BROWNED POTATOES 10

COLD MEATS

COLD HAM WITH POTATO SALAD 50

OX TONGUE 50 — ROAST LAMB 60

IMPORTED SARDINES 35

BAKED BEANS HOT OR COLD 25
WITH BOSTON BROWN BREAD 40

VEGETABLES

MASHED BROWNED POTATOES 15

FRENCH FRIED POTATOES 15 — MASHED POTATOES 10

NEW POTATOES 10

WAX BEANS 15 — BOILED ONIONS 15

PICKLED BEETS 15

ASPARAGUS ON TOAST 35

SALADS

VEGETABLE 30 — FRESH FRUIT 40

LETTUCE AND TOMATO 30

DESSERT

ENGLISH PLUM PUDDING HARD OR BRANDY SAUCE 25

FRESH FRUIT CUSTARD PUDDING 15

DEEP BLUEBERRY PIE 20

CHILLED PINEAPPLE 20

PRUNES WITH RICE 25

CANTALOUPE HALF 20

B C PEACHES WITH CREAM 25

ICE CREAM 15 — ASSORTED CAKE 15

PRESERVED FRUITS 20
(IN INDIVIDUAL JARS)

FIGS PRUNES PEACHES PINEAPPLE RASPBERRIES
STRAWBERRIES CHERRIES
GRAPE FRUIT MARMALADE ORANGE MARMALADE
CRAB APPLE JELLY BRAMBLEBERRY JELLY QUINCE JELLY
BAR LE DUC JAM, RED AND WHITE

CHEESE (WITH CRACKERS) 25

CANADIAN STILTON — IMPERIAL CREAM

BREADS WITH BUTTER (PER PERSON)

BREAD AND BUTTER 10 — TOAST, DRY OR BUTTERED 10

CREAM TOAST 20 — MILK TOAST 20

HOT CORN MUFFINS AND BISCUITS 10

TEA, COFFEE, ETC.

TEA, SMALL POT 10

COFFEE, SMALL POT 10 — LARGE POT 20

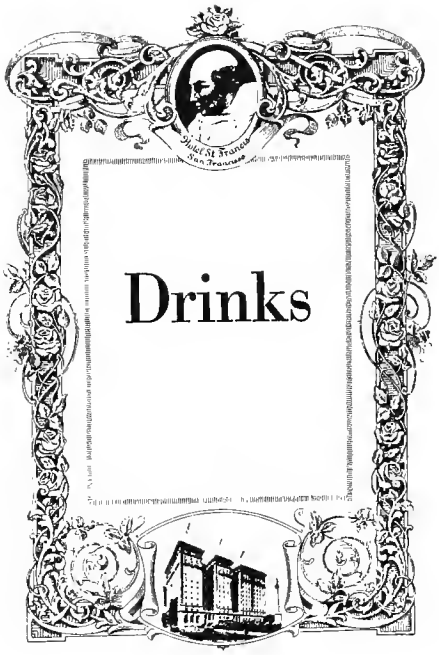
COCOA CUP 10 — POT 20 — NORLICK'S MALTED MILK 15

LEMONADE 15 — ORANGE JUICE 20 — GRAPE JUICE 15

ICED TEA, COFFEE OR COCOA 15

INDIVIDUAL SEALED BOTTLE SPECIAL MILK 10

Unique Dietetic Suggestion Cards Compiled for Canadian Pacific Railway Dining Cars.



Drinks

MINERAL WATERS

	½ Bottle	Bottle
Alqua		.60
Apollinaris		$ .75
Battlett, still	.30	.60
Buffalo Lithia		
Calso	.30	.60
Clysmic ..... splits .25	.40	.75
Hathorn	.30	
Mattoni	.40	.75
Napa Soda ..... splits .25		
Nuvida, still		
Perrier ..... splits .25	.40	.75
Poland, still		.60
Shasta, sparkling ..... splits .25	.40	.75
Vichy, Celestins	.40	.75
White Rock Lithia, sparkling .. splits.25	.40	.75

MISCELLANEOUS

Cantrell & Cochran's Ginger Ale	.50	
Cantrell & Cochran's Sarsaparilla	.50	
Schweppe's Soda	.50	
Idris Brewed Old English Ginger Beer	.45	
Dole's Pineapple Juice ..... splits .25	.50	
California Apple Cider ..... splits .25	.40	.75
Mott's New York Sweet Cider	.75	1.50
Welch's Grape Juice	.50	
Calwa Grape Juice, still or sparkling	1.00	
Bromo Seltzer 25		
Loganberry Juice 25		
Applju	.35	
Applju, Champagne Type	1.00	
Martinelli's Cider	.35	.65
Ballantine's Ginger Ale ..... splits .25	.45	
Ballantine's Sarsaparilla ..... splits .25	.45	
Ballantine's Soda	.45	
Napa Soda Ginger Ale ..... splits .25		
Clicquot Club Ginger Ale	.40	
Shasta Ginger Ale ..... splits .25		

NON ALCOHOLIC

Bevo	45
Famo	45
Soft Rainier	40
Wielands Beverage	40
Kremal	40

COCKTAILS

Bloodhound	35
Swanton	35

HIGH BALLS

Green Mint	35
Picon	35
Loganberry	35
Grape Juice, Red or White	35

RICKEYS

Loganberry	35
Grenadine	35
Grape Juice	35

FANCY DRINKS

California Fresh Fruit Flipp	40
New Orleans Flipp	40
Roseleaf Flipp	40
St. Francis Flipp	40
Chocolate Malted Milk Flipp	40
Fable Room Fizz	40
Waldorf Fizz	40
June Daisy	40
Mint Crush	40
Tea Cobbler	40
Conclave	40
Cucumber Cooler	40
Egg Nogg	40
Red or White Grape Juice Cobbler	50
Malted Milk Shake (cinnamon, vanilla, rose or chocolate)	40

LEMONADES

Plain	30
Seltzer	35
Mineral Water	35
Fruit	35
Loganberry	35
Grape Juice	35
Orangeade	35
Egg	35
Blackstone Nectar	35
Crystal Nector	35
Horse's Neck	35
Imported Ginger Ale	50
Domestic Ginger Ale	40
Ballantine's Sarsaparilla	45

PUNCHES

Honolulu	40
Fruit	40
Grenadine	35
Fable Room	35
Ginger Ale	45
Mint Punch	40
Red or White Grape Juice Cobbler	50
Camouflage Mint Julep	50
Camouflage Orange Blossom	40
June Daisy	40
Waldorf Fizz	40
Rose Room Fizz	40
St. Francis Fizz	40
Cardinal	40
Picon	40
Cuban Milk	40

Drink Card, Hotel St. Francis, San Francisco (under dry conditions).

Buffalo on the Menu

Menu of the game dinner served by John B. Drake at the Grand Pacific Hotel, Chicago, in 1885:

Oysters on shell

SOUP

Prairie chicken Hunter

FISH

Boiled muskallonge Baked black bass

BOILED

Ham of black bear Leg of mountain sheep
Wild turkey Buffalo tongue Deer tongue

ROAST

Saddle of mountain sheep Loin of buffalo
Black-tail deer Saddle of antelope
Leg of elk Coon Bison Opossum Partridge
Loin of venison Jack rabbit Snipe
Wild turkey Mountain grouse Ruffled grouse
Golden plover Sandhill crane Quail
Wild goose Mallard duck Sage hen Brandt
Pintail duck Blue-wing teal Widgeon
Wood duck Red-head duck Canvas-back
Pheasants Prairie chicken Butter-ball duck
Cinnamon bear

BROILED

Red-winged starling Reed birds Grey snipe
Blue wing teal Fox squirrel Blackbirds
Black squirrel Golden plover Quail
Jack snipe Partridge Pheasant
Butter-ball duck Prairie chicken
Rice birds Grey rabbit

VEGETABLES

Mashed potatoes Baked sweet potatoes
Sweet corn Green peas Celery Tomatoes
Plain potatoes Spinach

ENTREES

Buffalo steak Salmi of grouse
Mushroom sauce Port wine sauce
Rabbit braise Deer tongue
Champagne sauce Caper sauce
Venison cutlets Stewed squirrel en tortue
Jelly sauce Oyster pie, hunter style

ORNAMENTAL DISHES

Boned quail in plumage
Aspic of birds à la Royale
Pyramid of game en Bellevue
Pâté of liver on socle Blackbird on tree
Prairie chicken on socle
Rabbit in the field Boned wild turkey
Boned partridge Boned quail Boned duck
Shrimp salad Dressed lettuce Dressed celery

DESSERT

Fancy cake Nougat pyramid Bon-bons
Chocolate cream drops Apples Nuts
Oranges Raisins California grapes
Catawba grapes
Vanilla ice cream. Neapolitan ice cream
Cheese Biscuits Punch Romaine

COFFEE

Fifty-first annual banquet of the Friendly Sons of St. Patrick of Cincinnati, at Hotel Sinton:

Buffet Rnsse
Lobster cocktail
Celery Olives Almonds
Mock turtle soup
Filet of sole au vin blanc
Breast of guinea hen, Marie Antoinette
Head lettuce, Thousand Island dressing
Mixed ice cream Assorted cakes
Demi tasse

St. Francis Special Tea

50 cents

Assorted Sandwiches Tea Cakes
Tea Coffee Cocoa Chocolate

St. Francis Selected Teas

Choice, 25 cents

Russian Caravan (English Breakfast)
Orange Pekoe (Ceylon) Formosa Oolong
Young Hyson (Green) St. Francis Special Blend
Formosa Buds (Oolong) Uncolored Japan (Green)

Dry Toast 10 Buttered Toast 15 Cinnamon Toast 20
Toasted English Muffin (1) 15 Waffles with Honey 40

Assorted Sandwiches 25 Lettuce, Nuts 25 Chicken 45
Tongue 35 Virginia Ham 50

Coffee 30 Cocoa 30 Chocolate 30
Special St. Francis Milk 20

Tea Room

20 cents

Chocolate Eclairs Napoleon Cake Chous a la Creme
Mocca Cake Assorted Fruit Tarts
Assorted French Pastry

25 cents

Assorted Coffee Cake Assorted Petits Fours
Pound Cake Fruit Cake Kugelhopf
Plain Cake Alsatian Wafers
Caroline Wine Jelly
Cup Custard

30 cents

Vanilla, Coffee, Chocolate, and Strawberry Ice Cream
Lemon or Raspberry Water Ice

Ice Cream Sundaes

50 cents

St. Francis---(Vanilla Ice Cream, Rosebud Jam, Cream)
Butterfly---(Strawberry Ice Cream, Pineapple, Nonpareil, Candies)
Fedora---(Chocolate Ice Cream, Praline, Whipped Cream)
Nordica---(Vanilla Ice Cream, Crushed Strawberries, Cream)
Suzette---(Ice Cream, Whipped Cream, Powdered Chocolate)
Washington---(Ice Cream, Chopped Maraschino Cherries, Cream)
Melba---(Vanilla Ice Cream, Melba Sauce, Chopped Walnuts)

Orange, Grapefruit or Apricot Marmalade 30
Strawberry, Raspberry or Damson Jam 30
Preserved Whole Strawberries 40
Rosebud Preserve 50

From The Hotel St. Francis, San Francisco.

OYSTERS AND SHELL FISH

California Oyster Cocktail 45
Little Neck Clams 40
Blue Points 45
Toke Points 45
California Oysters 50
Mignonette 10
Cocktail Sauce 10
Oyster Milk Stew 60
Cream Stew 75
Fried Oysters 75
Clam Cocktail 45
Shrimp Cocktail 60
Shrimp, any Style 90
Cracked Crab 60
Crab Legs Cracked 80
Oysters Hyde 80
Oysters, My Favorite 90
Brochette 75
Pan Roast 75
Fancy Roast 75
Pepper Roast 75

Dinner

★HORS D'OEUVRES, SPECIAL 75
★GRAPEFRUIT A LA ROSE 80

★CLAM CHOWDER, LONG ISLAND STYLE 35
★CONSOMME, ARGENTEUIL 30

★BOILED SALMON, HOLLANDAISE 60
SMALL FRY, REMOULADE 50
OYSTERS, A L'AMERICAINE 80
ECREVISSES, VOLTAIRE 90
TERRAPIN, MARYLAND 1 25
HALIBUT, MAITRE D'HOTEL 50
PLANKED SMELTS 65

★ROAST TURKEY, CRANBERRY SAUCE 1 10
MIXED GRILL SPECIAL 90
CHICKEN SAUTE, CHASSEUR 1 75
VEAL KIDNEY EN CASSEROLE, BOURGEOISE 1 00
★SWEETBREAD CROQUETTES WITH PEAS 75
SPRING LAMB STEAK, HORTICULTURE, (for 1) 1 25

★ARTICHOKE, MELTED BUTTER 40
★FRENCH PEAS, ETUVE 45

★POTATOES GAUFFRETTE 30

★SALAD ROMAINE, ROQUEFORT DRESSING 50
ESCAROLE AND CHICORY 35 PRAWN 75
ASPARAGUS SALAD, FINE HERBES 45

DIPLOMATE PUDDING 30 LOGANBERRY PIE 25
OLD GLORY PARFAIT 40 BABA AU CHOCOLAT 30
FRESH STRAWBERRY MELBA 60 COUPE TAMAKI 50

Friday, July 18, 1919

★Dishes Indicated by a Star are Ready

RELISHES

Radishes 25
Carciofini 75
Sardines 40
Hearts of Palm 60
Canape of Anchovies 60
Celery 25
Fancy Catsup 15
Olives 25
Anchovies 60
Salted Almonds 50
Chili Sauce 15
Hors d'Oeuvres (1) 75
Oscar Sauce 15

SOUPS

Consomme 25
Puree of Peas 30
Mock Turtle 45
Green Turtle, cup 50
Puree of Tomato 30
Petite Marmite 40
Chicken Broth 40
Clam Broth 30
Bellevue 45
Beef Juice, in cup 1 00
Clam Chowder 50
Chicken Okra, in cup 45
Mongol 45

FISH

Sand Dabs, Meuniere 50
Sand Dabs, Broiled 50
Halibut Steak 50
Filet of Sole 50
Salmon, Hollandaise 60
Salmon, Broiled 60
Smelt, Meuniere 50
Smelt, Tartar 50
Pompano, Meuniere 65
Pompano en Papilotte 75
Bouillabaisse Marseillise 1 00
Frogs' Legs, Saute a Sec 1 75
Frogs' Legs, Meuniere 1 75
Frogs' Legs, Mariniere 1 75
Frogs' Legs, Poullette 1 75
Terrapin, Baltimore 1 25
Terrapin, Maryland 1 25
Finnan Haddie, Cream 60
Lobster, Newburg 1 00
Crab Meat, any style 1 00
Crab Legs, any style 1 25

COLD MEATS

Sliced Capon 1 00
Chicken (half) 1 35
Sliced Turkey 1 10
Ham 70
Pate de Foie Gras 1 00
Tongue 60
Prime Rib of Beef 65
Virginia Ham 90
Leg of Lamb 70
Assorted Meat 60
Assorted Meat, Turkey 1 10
Turkey, Virginia Ham 1 10

STEAKS, CHOPS, POULTRY AND MISCELLANEOUS FROM THE GRILL

Rump Steak 75
Filet Mignon 1 00
Porterhouse Steak, for 2 3 00
Porterhouse Steak, for 3 4 50
Sirloin Steak 1 10
Sirloin Steak, for 2 2 20
Sirloin Steak, for 3 3 30
Sirloin Steak, for 4 4 40
Tenderloin Steak 1 25
Tenderloin Steak, for 2 2 50
Tenderloin Steak, for 3 3 75
Tenderloin Steak, for 4 5 00
Saddle of Lamb, for 4 or 6 5 00
Noissette of Lamb 1 25

Lamb Chops, Special [2] 80
Rack of Lamb, per rib 35
Mutton Chops [2] 80
Eng'h Mutton chop, kidney 1 00
Tenderloin of Pork 75
Pork Chops (2) 60
Pork Chops, Piquante 75
Mixed Grill 90
Veal Chop [1] 50
Veal Cutlet, plain 60
Veal Cutlet, Tomato sauce 75
Veal Cutlet, Milanaise 75

Roast Beef 65
Extra Cut 1 10
Royal Squab 1 25
Capon 5 00
Roast Chicken 3 00
Broiled Chicken (half) 1 25
[Whole] 2 50
Fricassee 1 50
a la King 1 25
Saute Marengo 1 75
Saute a Sec 1 50
Currie and Rice 1 75
Squab Chicken 1 35
Squab Guinea Hen 2 50

Whole Duckling 3 50
Spring Turkey [half] 2 75
[Whole] 5 50
Roast Turkey 1 10

Sweetbreads 90
Poulette 1 25
Monza 1 25
Rib Steak, for 2 2 50
Hamburger Steak 60
Steak Heineman 1 00

Steak a la Minute 90
Calf's Head, Nature 60
Calf's Brains, Brown Butter 60
Fried, Tomato Sauce 75
Calf's Liver with Bacon 75
Fried or Broiled 75
Pork and Beans 50

Corned Beef Hash 50
Roast Beef Hash 50
Lamb Hash 50
Chipped Beef, Cream 60
Broiled or Fried Ham 70
Bacon, 1 slice 10

GARNITURE

Garniture, for 1, with Onions 25
Bearnaise, Bordelaise 25
Mushroom Sauce 25
Planked 50
en Casserole with Potatoes 25
en Casserole, Bourgeoise 50
Bouquetiere 50

Scotch Woodcock 60
Welsh Rarebit 50
Golden Buck 60
Yorkshire Buck 60
Fresh Mushrooms on Toast 90
Broiled or Fried 90
Sous Cloche, Mushrooms 1 25

SANDWICHES

Manhattan or Club 50
Pate de Foie Gras 75
Chicken 50
Tartare 40
Ham 40
Tongue 40
Cheese or Sardine 30
Roast Beef 40

EGGS

Boiled 25
Fried [2] 30
Scrambled 35
Poached 40
a l'Aurere 50
Bercy 50
Meyerbeer 50
Benedict 50
Archveque 50
au Beurre Noir 45

From The Hotel St. Francis, San Francisco.

VEGETABLES

Peas, String Beans, Lima Beans, Succotash 30
Spinach 30
New Peas, String Beans, Lima Beans 40
Artichoke 40
Asparagus 45
Cauliflower, drawn butter 45
Cauliflower, Hollandaise 60
Cauliflower au Gratin 60
Stuffed Pepper 30
Stuffed Tomato 30
Boiled Rice 15
Boiled Rice with Cream 25
Wild Rice 40
Onions in Cream 25
Egg Plant, Fried or Broiled 35
Egg Plant Stuffed 50
Tomatoes Stewed 30
Broiled 40
en Surprise 40
Macaroni or Spaghetti 30
au Gratin 40
Milanaise 50
with Fresh Tomato 50

FRESH FRUIT

Strawberries 40 Raspberries 40 Blackberries with cream 40
Honeydew Melon 30 Loganberries 40 Cantaloupe [whole] 30
Water Melon 25 Mixed Fruit 40 Sliced Figs with cream 40
Sliced Peaches with cream 40 Apricots 25 Cherries 25
Casaba Melon 40 Nectarine 40 Huckleberries 40

POTATOES

Baked or Boiled 20
Mashed 20
Hashed Browned 30
French Fried 20
Saute 30
Lyonnaise 30
Hollandaise 30
au Gratin 30
Sarah 40
Parisienne 30
Julienne 30
St. Francis 30
Hashed in cream 30
Saute 40
Champ Elysees 75
O'Brien 30
O'Brien au Gratin 40
Long Branch 30
Sweet Potatoes Boiled 15
Baked 20
Southern Style 40

OMELETS

Plain 35
With Ham or Bacon 50
Parsley 50
Spanish 50
aux Fines Herbes 50
With Tomato 50
Kidney 60
Mushroom 60
au Confiture 60
Celestine 60
au Kirsh 60
au Rum 60
with Jelly 60

Dinner

$2.50

Grapefruit a la Rose

Consomme Argenteuil

Salted Almonds

Terrapin Maryland

Breast of Chicken Colbert
French Peas Etuve
Potatoes Sybil
Lettuce Salad

Biscuit Glacee St. Francis
Mignardises

Demi Tasse

SALADS

Lettuce or Romaine 35
Heart of Lettuce 40
with Tomato 50
Escarole 35
Combination 40
Tomato 40
Potato 35
Celery, Victor 40
Fruit, for 1 50
Waldorf 50
St. Francis 50
Chiffonnade 40
Lobster 75
Crab 75
Shrimp 75
Chicken 85

DRESSINGS

Russian 25
Thousand Island 25
Roquefort 25
Louie 25
St. Francis 25
Mayonnaise 15

PASTRY

Assorted Pies 25
Charlotte Russe 40
Pound Cake 25
Macaroons 40
Lady Fingers 25
French Pastry, 1 15
Alsatian Wafers 25

ICE CREAM

Vanilla, Strawberry, Coffee Pistache, Chocolate 30
Mixed 35
With Chocolate Sauce 55
Neapolitan 35
Frozen Egg Nogg 40
Cafe, Vanilla, Chocolate or Neapolitan Parfait 40
Meringue Glace 40
Nesselrode Pudding 40
Coupe St. Jacques 50
Tutti Frutti 40

PRESERVED FRUITS

Roseleaf Preserve 50
Stewed Prunes 20
Prune Juice 15
Baked Apple 25
Bar le Duc 30
Compote of Fresh Fruit 35
Preserved Fruit, Jams, Brandied Fruit 30
Marmalade 25
Nuts and Raisins 40
Strained Honey 20
Comb Honey 25

CHEESE

Monterey 25
American 20
St. Francis 30
Olympic Club 40
Sierra 30
Swiss 40
Oregan Cream 30
McClaren 35
Edam 35
Roquefort 50

COFFEE

Per Pot with cream, for 1 25
Demi Tasse 10
Cafe Diable 50
Turkish 50
Special, for 2 60
for 3 90
Cafe Hag 40
Instant Postum 30

TEA

Young Hyson, green 20
Russian Caravan 20
Formosa Oolong Bud 20
St. Francis Special Blend 20
Orange Pecoe Ceylon 20
Uncolored Japan 20

CHOCOLATE

Pot Chocolate 25
with whipped cream 35
Cocoa 25
with whipped cream 35

MILK

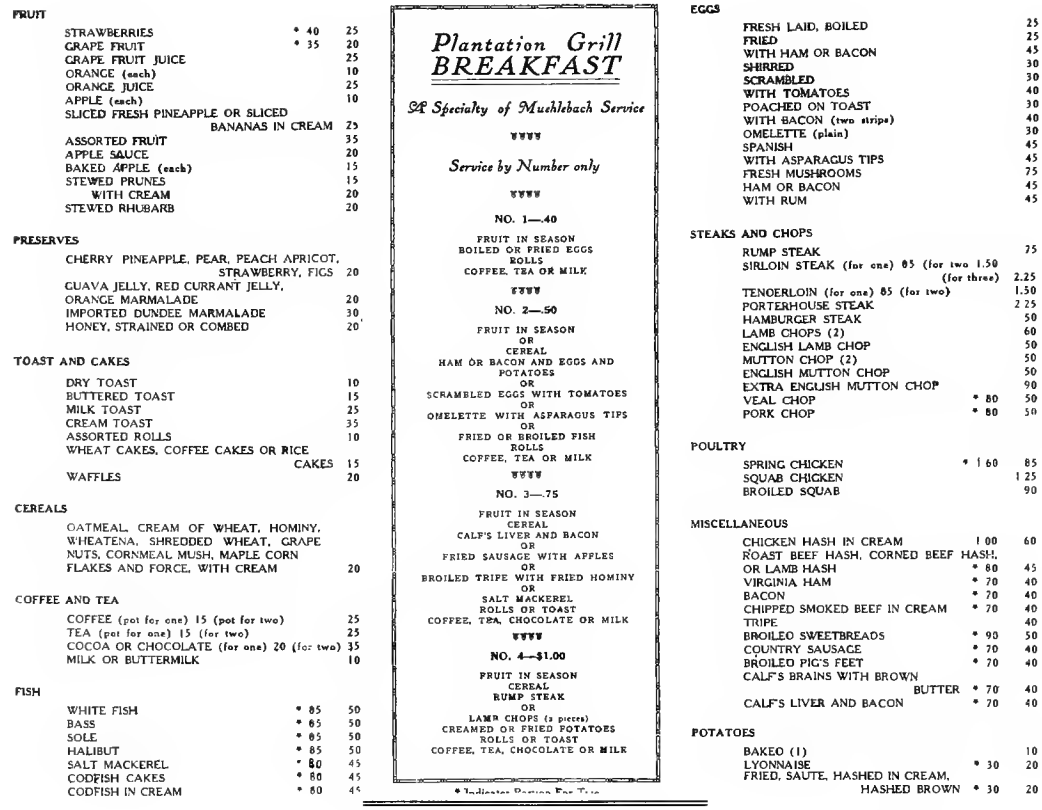
Special Milk, in bottle 10
Cream per Pitcher, 3oz. 15
Cream per Pitcher, 5oz. 25
Cream per Pitcher, 10oz. 50
Buttermilk, Glass 10
Horlick's Malted Milk 25

TOAST

Toast, buttered or dry 10
Milk Toast 30
Cream Toast 50
French Toast 50
Raisin Bread Toast 10
Waffles 35
Griddle Cakes 25

Butter---Sweet or Salted---with Bread or Rolls, 10 cents per person.

From The Hotel St. Francis, San Francisco.



FRUIT

STRAWBERRIES	* 40	25
GRAPE FRUIT	* 35	20
GRAPE FRUIT JUICE		25
ORANGE (each)		10
ORANGE JUICE		25
APPLE (each)		10
SLICED FRESH PINEAPPLE OR SLICED BANANAS IN CREAM		25
ASSORTED FRUIT		35
APPLE SAUCE		20
BAKED APPLE (each)		15
STEWED PRUNES		15
WITH CREAM		20
STEWED RHUBARB		20

PRESERVES

CHERRY PINEAPPLE, PEAR, PEACH APRICOT, STRAWBERRY, FIGS	20
GUAVA JELLY, RED CURRANT JELLY, ORANGE MARMALADE	20
IMPORTED DUNDEE MARMALADE	30
HONEY, STRAINED OR COMBED	20

TOAST AND CAKES

DRY TOAST	10
BUTTERED TOAST	15
MILK TOAST	25
CREAM TOAST	35
ASSORTED ROLLS	10
WHEAT CAKES, COFFEE CAKES OR RICE CAKES	15
WAFFLES	20

CEREALS

OATMEAL, CREAM OF WHEAT, HOMINY, WHEATENA, SHREDDED WHEAT, GRAPE NUTS, CORNMEAL MUSH, MAPLE CORN FLAKES AND FORCE, WITH CREAM	20

COFFEE AND TEA

COFFEE (pot for one) 15 (pot for two)	25
TEA (pot for one) 15 (for two)	25
COCOA OR CHOCOLATE (for one) 20 (for two)	35
MILK OR BUTTERMILK	10

FISH

WHITE FISH	* 85	50
BASS	* 85	50
SOLE	* 85	50
HALIBUT	* 85	50
SALT MACKEREL	* 80	45
CODFISH CAKES	* 80	45
CODFISH IN CREAM	* 80	45

Plantation Grill
BREAKFAST

A Specialty of Muehlebach Service

Service by Number only

NO. 1—.40

FRUIT IN SEASON
BOILED OR FRIED EGGS
ROLLS
COFFEE, TEA OR MILK

NO. 2—.50

FRUIT IN SEASON
OR
CEREAL
HAM OR BACON AND EGGS AND POTATOES
OR
SCRAMBLED EGGS WITH TOMATOES
OR
OMELETTE WITH ASPARAGUS TIPS
OR
FRIED OR BROILED FISH
ROLLS
COFFEE, TEA OR MILK

NO. 3—.75

FRUIT IN SEASON
CEREAL
CALF'S LIVER AND BACON
OR
FRIED SAUSAGE WITH APPLES
BROILED TRIPE WITH FRIED HOMINY
OR
SALT MACKEREL
ROLLS OR TOAST
COFFEE, TEA, CHOCOLATE OR MILK

NO. 4—$1.00

FRUIT IN SEASON
CEREAL
RUMP STEAK
OR
LAMB CHOPS (2 pieces)
CREAMED OR FRIED POTATOES
ROLLS OR TOAST
COFFEE, TEA, CHOCOLATE OR MILK

* Indicates Portion For Two

EGGS

FRESH LAID, BOILED		25
FRIED		25
WITH HAM OR BACON		45
SHIRRED		30
SCRAMBLED		30
WITH TOMATOES		40
POACHED ON TOAST		30
WITH BACON (two stripe)		40
OMELETTE (plain)		30
SPANISH		45
WITH ASPARAGUS TIPS		45
FRESH MUSHROOMS		75
HAM OR BACON		45
WITH RUM		45

STEAKS AND CHOPS

RUMP STEAK		75
SIRLOIN STEAK (for one) 85 (for two 1.50 (for three)		2.25
TENOERLOIN (for one) 85 (for two)		1.50
PORTERHOUSE STEAK		2 25
HAMBURGER STEAK		50
LAMB CHOPS (2)		60
ENGLISH LAMB CHOP		50
MUTTON CHOP (2)		50
ENGLISH MUTTON CHOP		50
EXTRA ENGLISH MUTTON CHOP		90
VEAL CHOP	* 80	50
PORK CHOP	* 80	50

POULTRY

SPRING CHICKEN	* 1 60	85
SQUAB CHICKEN		1 25
BROILED SQUAB		90

MISCELLANEOUS

CHICKEN HASH IN CREAM	1 00	60
ROAST BEEF HASH, CORNED BEEF HASH, OR LAMB HASH	* 60	45
VIRGINIA HAM	* 70	40
BACON	* 70	40
CHIPPED SMOKED BEEF IN CREAM	* 70	40
TRIPE		40
BROILED SWEETBREADS	* 90	50
COUNTRY SAUSAGE	* 70	40
BROILED PIG'S FEET	* 70	40
CALF'S BRAINS WITH BROWN BUTTER	* 70	40
CALF'S LIVER AND BACON	* 70	40

POTATOES

BAKED (1)		10
LYONNAISE	* 30	20
FRIED, SAUTE, HASHED IN CREAM, HASHED BROWN	* 30	20

From The Muehlebach, Kansas City.

SERVE REFRESHMENTS AT ALL HOURS

THE HOTEL MONTHLY believes that a great many places can improve their feeding conditions by a radical departure in dining room management and by keeping away, to a great extent, from the expensive dishes prepared by the chefs and now featured on the average card.

From our travels thruout America, and mixing with patrons of hotels, we have had abundant opportunity for observing and questioning travelers regarding their preference for dining room service. It is surprising how many object to the full meal for a price, which, in American plan hotels is customary. Many prefer the simple foods rather than the more elaborate. Many eat sparingly, especially for breakfast, and object to paying for the modest order the same amount as that charged to the hearty eater.

Our solution for American plan hotels (and those European plan hotels whose dining rooms are now open only during the customary meal hours), is to serve meals for a price, similar to the customary American plan, except to have all menus limited as to selection therefrom by the guest. The variety may be the same as on the old-time cards; altho less is preferable, but to have, for each department of the card, the words "choice of," so that the patron will not order what he does not want, and thereby waste good food.

With this service the portions may be larger than formerly served, and the service should be as eye-pleasing as possible.

In addition to this I would have a stock menu card listing a few simple dishes of the kind that the waiter or waitress can readily prepare on a gas or electric stove in or near the pantry, without the aid of professional cooks; this card to be on all day for the convenience of guests who may not be able to be at the hotel during the regular meal hours, and for chance patrons, as, for instance, automobile people, who may arrive hungry at any hour, and want something to eat and drink.

A waiter or waitress can be stationed in the dining room at a table or tables near the pantry where he or she can serve from this menu at all hours; can boil eggs, make toast, sandwiches, a simple salad, tea, coffee (in a family coffee pot), serve cereals, fruit, crackers and milk, and many other things of a simple, nutritious, and appetizing nature, that may be suggested or called for, even if not on the stock card. Charge a reasonable price for this service, always making a profit on it.

Cultivate the catering habit. Many hotelkeepers who are shy of making a radical departure of this kind will have the excuse that it will not pay; that they cannot get the help; that "our employes have all they can do now without extending the hours;" that the regular guests will object to it, and many other reasons which, to them, are sufficient for not making any change in their present way of doing things.

But the fact is, the lunch rooms have come within the past few years, and in nearly every city and town of America are serious competition for hotels.



The COFFEE SHOP on the ground floor of the Book-Cadillac Hotel: Serving counter to the left. Rubber topped tables and green chairs to the right. Seats for 225.

There is no valid excuse why the lunch room should be able to deliver what the hotel cannot.

Many hotels that have installed the lunch room find that it has been a source of profit to them.

Many hotels are unable to install a lunch room for reasons easily explained, as lack of room for the purpose, etc. Our solution for them is to have the present dining room supply the lunch room service in the manner above outlined, which will not be detrimental to or hinder the regular use of the room —simply keep the room occupied and earning all of the time instead of only a part of the time.

Some places, we understand, that have adopted this waiter-between-meal idea, have found it advantageous to pay the waiter or waitress a percentage on the sales; say five cents on the dollar. It encourages salesmanship on the part of the waiter or waitress, stimulates them to keep the place clean and attractive, and to deliver the best service possible as an encourager of return business.

Slack Restaurant Service Helps Cafeterias

The editor went with a friend, the other day, to sample a new and pretentious restaurant that features a plate dinner at a popular price.

We waited some minutes while the waitress finished her chat with a couple of young fellows smoking cigarets between courses at a neighboring table.

The plate dinner consisted of a choice of two soups, a choice of fish or meat dish, a salad, a choice of pie or pudding, and the customary beverages.

We ordered consomme, and waited about ten minutes, when she came with it explaining the delay with "They were out of the darn stuff," and it took so long to prepare that she hoped not to have another order for it. Then she resumed her chat with the young fellows at the next table.

The consomme happened to be sour, so we left it uneaten. After another long wait she brought the meat course—the meat and vegetables on a three-compartment plate.

One of the plates had a convex bottom and she set it on the table in such a way that it spun around, the meat chasing the vegetables.

The waitress resumed her chat with the cigaret smoking young men. We had some difficulty in attracting her attention to let her know that she had forgotten to serve butter.

When we had finished our meal and would pay the check, the waitress was so busy chatting with the two young men loitering over their meal that she let us wait a while before she took the time to collect. When she brought back the change she said "Thank you" very distinctly, before giving it; then resumed her conversation with the young men.

Maybe this style of service is what is helping the cafeterias.

Make your bill of fare speak your language.

Afternoon Tea

Java, Ceylon, English Breakfast,
Green or Orange Pekoe
Tea, 25

Coffee, Cocoa or
Chocolate, 25

Cold Rhine Wine Broth, 30
Consomme Jelly, 25

Dry or Buttered Toast, 10
Toasted English Muffins, 15
Tea Biscuits, 15 Brioche, 15

Strawberry or Raspberry Jam, 20
Orange Marmalade, 20
Dundee Orange Marmalade, 30

Sandwiches

Foie Gras, 30 Chicken 30
Ham or Tongue 25
Nut, Olive or Lettuce, 20

French and Vienna Pastry,
15; two, 25

Baba au Rhum, 20 Fruit Cake, 20
Assorted Cake, 25

Vanilla, Strawberry, Chocolate or
Coffee Ice Cream, 25

Tutti Frutti, 35 Nesselrode, 35
Biscuit Tortoni, 35
Meringue Glace, 35
Charlotte Russe, 30

Parfait Muehlebach, 35
Macedoine of Fruit au Liquers, 40
Orange, Raspberry, Pineapple or
Lemon Ice, 20
Sherbet Yvette or Sherbet
au Kirsch, 25

Fruit Lemonade, 25
Mineral Water Lemonade, 25

From Hotel Muehlebach, Kansas City.



Thanksgiving dinner served at The Martinque Hotel, New York. (Note the unique cover design):

Little Neck clams Blue Point oysters
Canape Moscovite
Celery Olives
Chicken gumbo
Aiguillette of lemon sole, Marguery
Roast spring turkey, cranberry sauce
Brussels sprouts
Potatoes fondante
Salad Anna
Plum pudding Mince pie
Thanksgiving ice cream
Assorted cakes
Coffee

Club breakfast, Hotel Pennsylvania, New York. *Served in cafe only, from 6 a. m. to 11 a. m. Seventy-five cents per person:*

Choice of
Baked apple Grapefruit Stewed prunes
Oatmeal Corn flakes

Choice of
Boiled eggs or Scrambled eggs
Fried filet of sole Country sausages

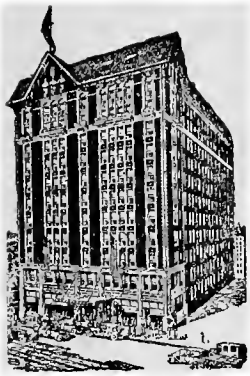
Assorted rolls with butter
Dry or buttered toast

Tea Coffee Milk Postum or Cocoa

A typical forty-cent business lunch served in Hotel Davenport, Davenport, Iowa:

Choice of
Fresh clam chowder
Broiled red snapper, maitre d'hotel
Boiled fresh beef, horseradish sauce
Braised veal loaf, tomato sauce
Beef stew, a la Bourgeoise
Butter beets
Boiled or mashed potatoes
Choice of
Jello banana pudding Egg custard Apple sauce
Vanilla ice cream
Coffee Tea Milk

The waiter who publicly resents the smallness of a tip indirectly reduces the income of his fellow waiters.



HOTEL WISCONSIN

MILWAUKEE

FENTON M. JOHNSON
MANAGER

Carte du Jour

Friday, June 16, 1916

Special Coffee in Glass Percolator 25c Additional Cup 15c

Pabst Blue Ribbon Glass 10 Stein 20 Special Brew 15 Stein 25 Pilsner Beer Glass 15 Stein 25

SOUPS

Fulton Market Clam Chowder 15—25 **Cream of New Corn 15—25** **Consomme in Cup (Hot or Cold) 15**

Green Turtle, Clear (10 min.) 30 Clam Chowder (10 min.) 20 Baked Onion Soup (10 min.) 30 Chicken Gumbo (10 min.) 25
Chicken Broth in Cup 20 Puree of Peas (10 min.) 20 Puree of Tomatoes 20 Mock Turtle (10 min.) 20

Green Olives 25 Celery 25 Southern Corn Relish 15 **Mangoes 25 Spring Onions 15** **Stuffed Olives 25 Spiced Cantaloupe 25** **Euchred Sweet Pickles 25 Shrewsbury Tomato Chutney 15** **Mammouth Ripe Olives 30**

FISH

TO ORDER (15 min.):— **Fried Brook Trout (2,) Browned Butter 75** **Broiled Bass, Meuniere 75**
Fried Jumbo Frog Legs, Tartar Sauce 75 **Fried Soft Shell Crabs, Tartar Sauce 50**
Penobscot Bay Scallops, Tartar Sauce 60 **Fried Frogs Legs, Tartar Sauce 50** **Broiled Baby Lobster 80**
Deviled Crabs in Shell (2) 50 **Fried Filet of Sole, Tartar Sauce 50** **Shad Roe 60 with Bacon 75**
Potomac River Shad 60 Planked 75 **Broiled Lake Superior Jumbo Whitefish 60 Planked 75**

READY

Fried Baby Pike, Meuniere 50
Finnan Haddie in Cream, Hominy Fritters 50
Pot Roast of Beef, Egg Noodles 50
Chicken Croquettes, Farina Kloesse 50
Veal Cutlets Saute, New Beans 50
Broiled 1916 Squab Chicken, au Gratin Potatoes 75
Roast Loin of Veal, Demi Glace 50
Prime Ribs of Beef, Pan Gravy 60

FRESH VEGETABLES: (10 min.)

New Wax Beans 20
New Asparagus 25
New Green Corn 25
New Green Beans 20
Stuffed Tomato (1) 25
Stuffed Green Peppers (2) 30
Spinach Plain 20 with Egg 25
Fresh Cauliflower 20 Artichoke 50
Lima Beans 15 Buttered Beets 15
New Green Peas 25
Fried Egg Plant 20
New Bermuda Potatoes
Butter or Cream Sauce 20

CANNED

California Asparagus 40
Wax Beans 15 Green Peas 15
Brussels Sprouts 20 Stewed Corn 15
String Beans 15 Lima Beans 15
Stewed Tomatoes 15
Macaroni or Spaghetti au Gratin 25

Dixie Dinner

$1.00

From 6 P. M. to 8:00 P. M.

FRESH OKRA, CREOLE STYLE

OLIVES RADISHES STUFFED MANGOES

FRIED SPRING CHICKEN (½) COUNTRY GRAVY
NEW CORN ON COB SWEET POTATOES
HOMINY FRITTERS
MAMMY'S BISCUITS WITH HONEY

DIXIE SALAD, PAPRIKA DRESSING

MINT JULEP FROZEN PUNCH

SWEET MOLASSES COOKIES

COFFEE

TO ORDER (15 min.)

Filet Mignon, Cheron 90
Broiled Ham, Hearts of Lettuce German Dressing 65
Pork Chops Saute, Fried Apples 60
Breast of Chicken, Virginia 75
Virginia Ham or Bacon with Eggs 75
Steak, a la Minute French Fried Onions 75
Broiled Fresh Mushrooms 75
1916 Lamb Chops and Bacon 75

POTATOES

Mashed or Boiled 10
Special Baked 15
Hashed in Cream 20 Long Branch 20
French Fried 15 Lyonnaise 20
Baked 10 O'Brien 30
Candied Yams 25
Fried or Grilled Sweet Potatoes 20
German Fried 15 Cottage Fried 25
Au Gratin 25 Julienne 25

SALADS

Waldorf 40 Combination 25-.40
Cucumber 25 Lobster 25
Lettuce and Tomato 30 50 Chicken 60
Romaine 25 Hearts of Lettuce 25.40
Thousand Island Dressing 15
Roquefort Cheese Dressing 25

Blueberry Pie 15 Pear Pie 15 Apple Pie 10 French Pastry 15 Assorted Cakes 25
Macaroons 20 Lady Fingers 20 Chocolate Eclair 15 Charlotte Russe 25 Steamed Fig Pudding, Sabayon Sauce 25
Cantaloupe a la Mode 25 Fresh Strawberry Shortcake 30
Cold Rice Pudding 15 Cherry Tartlet 15 Chocolate Torte 15 Cup Custard 10
Cantaloupe 15—25 Chocolate Custard Pudding, Vanilla Sauce 15 Strawberries and Cream 25

Vanilla, Chocolate or Coffee Ice Cream 20 Biscuit Tortoni 25 Neapolitan Parfait 25 Baked Alaska (15 min.) 75
Benedictine Punch 30 Neapolitan Ice Cream 25 Egg Nog Parfait 25 Coupe St. Jacques 40 Frozen Fig Pudding 25
Sherbets, all Flavors 20 Peach Melba 50 Nesselrode Pudding 25 Orange Water Ice 20
Parfait, Nesselrode 25 Meringue Glace 25 Tutti Frutti 25 Caramel Ice Cream 20 Raspberry Sherbet 25

Roquefort 20-35 Liederkranz 25 Swiss 25 Edam 20 American 20 Cream 20
Neufchatel 20 Cream Cheese with Bar-le-Duc 35 Camenbert 25 Limburger 25 Cottage Cheese with Chives 20

Peach Preserves 25 Apple (1) 10 Orange (1) 10 Bar-le-Duc Jelly 25 Red Raspberry Preserves 25 Crapefruit 15-25
Preserved Blackberries 25 California Sweet Cherries 20 Cherry Preserves 25 Brandied Peaches 50
Coffee per Pot 15-25 Instant Postum 15 Demi Tasse 10 Tea per Pot 15-25 Cocoa 15 Milk 10 Buttermilk 10
Iced Tea or Coffee 15 Horlicks Malted Milk 15 with Egg 20 Special "Hotel Wisconsin Coffee" 50 Cents per lb.
All Portions served for one only. Service to rooms 5c extra on each portion

Will not be responsible for any damage to coats, wraps, etc., unless checked

Breakfast Suggestions

SPECIAL COMBINATIONS

Ham with One Fried Ranch Egg, Potatoes Saute 35c

Bacon with One Fried Ranch Egg, Potatoes Saute 35c

Homemade Sausage, French Fried Potatoes 35c

Country Sausage with One Shirred Ranch Egg, German Fried Potatoes 35c

Calf's Liver and Bacon, with German Fried Potatoes 45c

Fresh Ranch Eggs with Special Virginia Ham 50c

Brook Trout, Saute Meuniere, Potatoes Persillee 50c

Fried Mush with Bacon German Fried Potatoes 35c

Omelette with Eastern Oysters 50c

FRUITS

Blackberries and Cream 25 **Fresh Pears 15**
Sliced Peaches and Cream 25
Cantaloupe 25 **Huckleberries and Cream 25**
Sliced Hawaiian Pineapple 20 Sliced Bananas and Cream 15
Orange, Whole or Sliced 15
Stewed Prunes 15; with Cream 20 Orange Juice 20 Peeled Muscatel Grapes 25

PRESERVES

Jelly (Home Made) Grape, Crabapple, Peach, Guava, Apple and Currant 15
Figs 15 Individual Peeled Figs 20 Orange Marmalade 15 Strawberry Jam 15
Grape Fruit Marmalade 15 Citron Marmalade 15 Fig Jam 15 Raspberry Jam 15
Blackberry Jam 15 White Sage Comb Honey 15 Bar-le-Duc, Individual 25
Perserved Pears and Cream 20 Preserved Tangerines 25
Preserved Peaches and Cream 20

CEREALS WITH CREAM

Cream of Wheat Wheat Manna Roman Meal Post Toasties Grape Nuts
Oat Meal Corn Meal Boiled Rice Corn Puffs Corn Flakes 15

TOAST AND CAKES

Hot Cakes, with Pure Maple Syrup 15, with Wild Cherry Nectar 20
Waffles, with Vermont Maple Syrup 20 Milk Toast 20 French Toast 25
Toasted French Rolls 10 French Pancakes 35 Waffles, with Wild Cherry Nectar 25
Boston Cream Toast 35 Dry or Buttered Toast 10 German Pancake 35
Rice Cakes 25 Toasted English Muffins, Maple Syrup 15

EGGS

Boiled 25 Fried 25 Shirred 30 Scrambled 30 Poached on Toast 35
Benedictine 50 Al' Anglaise 50 En Cocotte in Cream 40 Bercy 45
A la Turque 45 Zingara 45 Spanish 50

OMELETTES

Plain 30 Fines Herbes 45 Chicken Livers 50 Louis XV. 50 Ham 40
Virginia Ham 50 Kidneys 45 Oysters 50 Fresh Mushrooms 50
Crab Meat 50 Shrimp 45 Asparagus Tips 45

FISH

Finnan Haddie in Cream 60 **Extra Choice Fat Norway Mackerel 60-1.20**
Fresh Rocky Mountain Trout (Received Daily) 50 Fried or Broiled Oysters 40
Steamed Finnan Haddie 50 Smoked Alaska Salmon 40 Fresh Oregon Salmon 45
Picked Codfish in Cream 40 Codfish Cakes 35 Kippered Herring on Toast 50

DIVERSES

Corned Beef Hash, Family Style 30 Fried Mush 20
Minced Chicken in Cream 50 Calf's Brains, au Beurre 50 Fried Virginia Ham 60
Country Sausage Cakes 30 Fried Apples 25
Country Sausage 35 Chipped Beef in Cream 35 Minced Ham in Cream 35
Ham or Bacon, Broiled or Fried 25 Roast Beef Hash 35
Chicken Liver, En Brochette 50 Broiled Kidneys, Bacon 50

POTATOES

French Fried 10 Julienne 10 Cottage Fried 15 Hash Brown 10 Lyonaise 10
Saute 10 German Fried 10 Saratoga Chips 10 Au Gratin 15 Grilled 20
O'Brien 20 Hashed in Cream 20

COFFEE, TEA, ETC.

Glass Percolator, per person 25
Cup of Coffee 5 Percolated 25 Cup of Chocolate 10; per Pot 15
Glass Milk 10 Special Ceylon, Pot 15 Glass Buttermilk 5 Pot of Coffee 10
Bottle Milk 10 Cup of Cocoa 10; per Pot 15 Black, Green or Mixed Tea, Pot 10
Instant Postum Cereal 10 Extra Pitcher of Cream 5

BREAD, ROLLS, ETC.

Popovers Dreyfus Rolls Peanut Rolls Cinnamon Twists Coffee Cake
Parker House Rolls Currant Rolls Poppy Seed Rolls Sugar Twists
Corn Bread Apple Cake Doughnuts

Ask Waiter for Wine List and Complete A la Carte Bill for Fish, Steaks, Chops, Etc.

Fresh Ranch Eggs with Country Sausage 45c

Fresh Ranch Eggs with Bacon or Ham 35c

Fried Mush with Bacon 30c

Calf's Liver and Bacon 40c

Corned Beef Hash with Poached Egg 40c

Country Sausage with Hot Cakes 35c

Fresh Ranch Eggs Shirred with Ham or Bacon 40c

Scrambled Ranch Eggs with Calf's Brains 40c

Fat Squab Chicken Broiled or Fried 1.00

Broiled Royal Squab with Bacon 85c

Minced Chicken with Poached Egg 60c

Breakfast Card, Davenport Hotel, Spokane, Wash.

HOTEL SHAWNEE

Springfield, ∴ ∴ ∴ Ohio

Breakfast

FRUIT

Grapefruit ½ 15	Orange Juice..... 25	Apple Sauce 15
Strawberries with Cream... 40	Sliced Pineapple..... 20	Baked Apples with Cream.. 20
Orange whole 10	Sliced Bananas and Cream . 20	Stewed Prunes with Cream 20
Sliced Orange 15	Apples 1 10	Stewed Rhubarb with Cream 20

PRESERVES IN INDIVIDUAL GLASS

Orange Marmelade..... 20	Pineapple Jam..... 20	Plum Jam..... 20
Strawberry Jam..... 20	Raspberry Jam..... 20	Honey..... 10
Cherry Jam 20	Peach Jam 20	Skinless Figs..... 25

CEREALS WITH CREAM

Oatmeal 20	Shredded Wheat Biscuit.... 20	Corn Flakes..... 20
Cream of Wheat 20	Grape Nuts..... 20	Boiled Rice 20
	Puffed Wheat. 20	

EGGS

Boiled 25	Bercy..... 40	Omelette, Kidney..... 45
Fried 30	a la Tripe 40	Omelette with Jelly..... 45
Poached 35	Fried with Ham or Bacon .. 50	Omelette with Chicken Livers..... 50
Scrambled 30	Omelette, Plain 30	Omelette with Ham or Bacon 50
Shirred 30	Omelette, Spanish Style.... 45	
au Beurre Noir. 40	Omelette, Tomato..... 45	

FISH

Finan Haddie in Cream . 40	Salt Mackerel with Boiled Potato 40	Spanish Mackerel.. 40
Kippered Herring on Toast 40	Codfish in Cream.. 35	Broiled Whitefish 60

SPECIAL HALF PORTION BREAKFAST

Grapefruit..... 15	Fried Ham or Bacon with one Egg. 35	Salt Mackerel. Boiled Potato 25
Stewed Prunes with Cream 15	1 Poached Egg on Toast with Bacon..... 35	1 Lamb Chop with Strip of Bacon 25
Sliced Pineapple. ... 10	Chicken Hash on Toast... 30	Small Breakfast Steak.... 35
Sliced Bananas with Cream 15	Broiled Whitefish... ... 30	Chipped Beef in Cream.. 30
Baked Apples with Cream 15		
Stewed Rhubarb w Cream 15		

Rolls and Butter with any of the above Egg, Fish or Meat orders

STEAKS, CHOPS, ETC.

Breakfast Steak 45	Ham 30	Corned Beef Hash with Poached Egg..... 40
Sirloin Steak..... 1.00	Bacon 30	Small Country Sausages ... 40
Tenderloin Steak. 90	Veal Chop.. 50	Boiled Tripe..... 30
Hamburger Steak..... 50	Half Spring Chicken 70	Chipped Beef in Cream... 35
Lamb Chops 2 with Bacon 50	Chicken Hash, Green Peppers 50	Veal Kidneys..... 40
Pork Chop 45	Calf's Liver and Bacon..... 40	
Mutton Chop..... 45		

POTATOES

French Fried..... 15	Lyonnaise..... 15	au Gratin..... 25
Saute 15	In Cream 20	Hash Brown 15

ROLLS, CAKES, ETC.

Rolls..... 10	Buttered Toast..... 15	Cream Toast..... 25
Dry Toast 10	Milk Toast..... 20	French Toast... 30

CAKES, WITH PURE MAPLE SYRUP

Corn 20	Rice..... 20	Waffles with Honey or Maple Syrup. 25
Buckwheat 20	Wheat 20	

COFFEE, TEA, ETC.

Pot of Coffee for one 15	Oolong Tea..... 15	Milk, Individual Bottle..... 10
Chocolate or Cocoa..... 15	Ceylon Tea.. 15	Horlick's Malted Milk ... 15
English Breakfast Tea..... 15	Green Tea..... 15	Horlick's with Egg..... 25
Orange Pekoe 15	Instant Postum..... 15	

Meals Served In Room 5 Cents Extra Per Portion

MERCHANT'S LUNCHEON AT 50c WILL BE SERVED DAILY EXCEPT SUNDAYS AND HOLIDAYS

Breakfast

Club Breakfasts

❦

No. 1, 35 cents

Half Orange, Banana, Stewed Prunes or any Cereal

Cup Coffee, Tea or Milk

Rolls or Toast and Butter

❦

No. 2, 60 cents

Half Orange, Banana, Stewed Prunes or any Cereal

Choice—

Eggs any Style with Rasher Ham or Bacon
Calf Liver and Bacon
Corned Beef Hash
One Pork Chop
Filet of Gulf Trout

Cup Coffee, Tea or Milk

Rolls or Toast, and Butter or Wheat Cakes with Syrup

❦

No. 3, 75 cents

Baked Apple with Cream

Preserves, Small Glass Orange Juice or any Cereal

Choice—

Eggs any Style with Rasher Ham or Bacon
One Lamb Chop
Breakfast Steak
Broiled Spanish or Salt Mackerel

Hashed in Cream or French Fried Potatoes

Small Pot Coffee or Tea

Rolls or Toast, and Butter and Wheat Cakes with Syrup

PRESERVES

Orange or Grapefruit Marmalade.....25
Pineapple, Strawberry, Blackberry, Raspberry, Cherry, Peach, Quince, Gooseberry Preserves 25
Grape, Red Currant or Guava Jelly.....25
Honey in Comb or Strained.....25
Texas Magnolia Figs or Marmalade.....25
Red or White Bar le Duc.....30

FRUIT

Orange each.....20
Sliced Orange 25
Orange Juice 25
Stewed Prunes with Cream.....25
California Grapes 25
California Pears 25
Apple, each.....10
Baked Apple with Cream 25
Apple Sauce 15
Banana, sliced with Cream.....25
Half Grapefruit 25
Grapefruit Juice 30
Stewed Fresh Fruit.....25

TOAST, BREAD, CAKES, ETC.

Toast, Dry..10 Buttered.....15
Milk Toast 25
Cream Toast 35
Corn Muffins 10
Assorted Rolls 10
Rye, Graham or Boston Brown Bread....10
French Toast 40
Waffles, pure Maple Syrup.....25
Wheat, Rice or Buckwheat Cakes, pure Maple Syrup.....25

CEREAL

Oatmeal, Hominy, Cream of Wheat, Shredded Wheat, Grape Nuts, Puffed Wheat, Puffed Rice, or Bran Cornflakes, with Cream 25

FISH

Kippered Herring 45
Codfish in Cream or Cakes.....45
Finnan Haddie, Steamed 50
Broiled ..50 in Cream 60
Sardines on Toast 45
Salt Mackerel, Broiled or Boiled.....50

STEAKS AND CHOPS

Breakfast Steak 50
Sirloin for one $1.50
Tenderloin for one $1.00
Chopped Steak 50
Chopped Steak, with Egg.....60
Lamb Chops 40
Mutton Chop, each.....50
Veal Chop 50
Pork Chop 40
Broiled Ham or Bacon.....50

SUGGESTIONS

Chicken Hash in Cream.....50
Turkey Hash with Green Peppers.....50
Lamb Hash in Casserole.....50
Chipped Smoked Beef in Cream.....45
Tripe Broiled or Creole.....45
Devonshire Breakfast Sausages.....50
Calf's Brains, Brown Butter.....50
Calf Liver and Bacon.....60
Broiled Lamb Kidney with Bacon.....60
Corned Beef Hash.....40
Corned Beef Hash with Poached Egg....50
Finnan Haddie, Delmonico.....75
Fried Cornmeal Mush with Bacon.....45

EGGS

Boiled (2) 30
Shirred (2) 30
Fried (2) 30
Scrambled (3) 40
Fried with Bacon or Ham.....60
Scrambled with Calf Brains.....50
Scrambled with Smoked Beef 50
Eggs with Brown Butter..... 40
Poached on Toast 40
Omelette, plain 40
Omelette, Spanish 50
Omelette, Fine Herbs.....50
Omelette, Jelly 60
Omelette, Tomatoes.....50
Omelette, Asparagus Tips.....60

POULTRY

Half Broiled Milk-Fed Chicken..... ..75
Broiled Homer Squab 90

POTATOES

Lyonnaise or Hashed in Cream 20
Au Gratin 20
French Fried, Fried or Hashed Browned.15

COFFEE AND TEA (Per Pot 15c)

Percolated Special Coffee (for one or two).....40
Chocolate or Cocoa, per pot 20
Milk 15
Buttermilk 10
Postum Cereal 20

Butter with Rolls or Braad, Per Cover 10c

From the North Shore Hotel, Evanston, Ill.

Charge Extra for Meals Served Out of Meal Hours

Some of our readers have taken exception to the advice to serve refreshment between meal hours. They want to know if such a practice would not encourage people to habitually visit restaurants between meal hours and put the proprietors to a great deal of unnecessary trouble in serving them. They also want to know if this service, which we advocate, should be extended only to emergency cases, where people, detained by accident, have a genuine excuse for asking and expecting food and drink accommodations between meal hours.

This question has received serious consideration by many caterers. The opinion of several of them is that foods served between meal hours, and that entails more than the usual service (in the sense of providing specially for people who come un-

U. S. Bakery Products License 37904

Cooper-Carlton

CLUB BREAKFAST

Service for One Person Only

6:30 to 10:30

No. 1 — **35c**
Half Grape Fruit or Orange or Cereal
Coffee, Tea, Milk or Cocoa
Rolls or Toast

No. 2 — **40c**
Prunes or Raw Apple or Cereal
Two Eggs (Boiled, Fried or Scrambled
Coffee, Tea, Milk or Cocoa
Rolls or Toast

No. 3 — **15 Minutes** — **50c**
Baked Apple and Cream and Cereal
Fried Lake Perch, French Fried Potatoes, Rolls,
Coffee, Tea, Milk or Cocoa

No. 4 — **15 Minutes** — **60c**
Half Grape Fruit or Banana or Orange and Cereal
Wheat Cakes and Sausage, Coffee, Tea, Milk or Cocoa
Rolls or Toast

No. 5 — **10 Minutes** — **75c**
Half Grape Fruit or Banana or Orange or Rhubarb and Cereal, Ham and Eggs, French Fried Potatoes, Rolls, Coffee, Tea, Milk or Cocoa

No. 6 — **20 Minutes** — **85c**
Half Grape Fruit or Banana or Orange or Rhubarb and Wheat Cakes and Two Lamb Chops and French Fried Potatoes, Rolls, Coffee, Tea, Milk or Cocoa.

No substitution on above Breakfasts.

Choice of Cereals: Oatmeal, Corn Flakes, Grape Nuts, Puffed Rice, Cream of Wheat, Shredded Wheat or Puffed Wheat

THESE CLUB BREAKFASTS SERVED IN CAFE ONLY

From The Cooper-Carlton, Chicago.

expectedly) that there should be an extra charge for this service, say twenty-five cents, added to the check. This would discourage the habit of patronizing dining rooms between meal hours by those who could readily adapt themselves to the regular meal hour; and it would practically restrict the service to emergency guests, and give the proprietor a proper recompense for the extra trouble he is put to.

Hallowe'en menu at Hotel McKinzie, Bismarck, N. D.:

Chicken a la King
Sandwiches
Individual pumpkin pie
Doughnuts Apples
Sweet cider Coffee

Breakfast

6:30 to 11:45

Fruits — Fresh Strawberries in Cream 50 · Stewed Fresh Rhubarb 30 · Grape Fruit 25 · Delicious Apple 15 · Baked Apple with Cream 20 · Sliced Bananas with Cream 20 · Fresh Pineapple 30 · California Orange 20 · Sliced Orange 25 · Stewed Prunes 20 · Grape Juice 20 · Apella 25 · Orange Juice 30 · Pineapple Juice 25 · Loganberry Juice 25

Preserved — PRESERVES
Royal Anne Cherries 30 · Strawberries, Raspberries, Peaches or Apricots 25 · Figs or Pears 30 · Strained Honey 25

Marmalade — Orange, Grapefruit, Fig 25

Jelly — Currant, Guava, Bar-le-Duc or Crabapple 25

Jams — Strawberry, Raspberry or Blackberry 25

Spiced Cantaloupe 40 · Seckel Pear 40

Cereals — Oatmeal, Cornmeal, Pearl Hominy, Grapenuts, Cornflakes, Puffed Rice, with Cream 25 · Shredded Wheat, Puffed Wheat, Cream of Wheat, with Cream 25

Cakes, Toast, Etc. — Dry or Buttered Toast 10 · Old Fashioned Buckwheat Cakes 20 · Rice or Indian Cakes 20 · Waffles 25
Milk Toast 25 · Cream Toast 50 · French Toast 35 · Cinnamon Toast 15
Toasted Rolls 15 · American Pancake 40 · French Pancakes 40 · Coffee Cake 20

Eggs and Omelettes — Boiled 25 · Shirred 30 · Fried, au Beurre Noir, or Scrambled 35
Poached 35 · Scrambled with Chipped Beef or Calf's Brains 50
Omelette, Plain 35 · Fine Herbes 50 · Spanish 60 · Kidneys 50
Ham Omelette 60 · Mushrooms, Fresh 75

Fish — Finnan Haddie, Boiled or Broiled 60 · Salt Mackerel 60
Codfish Cakes 50 · Salt Codfish in Cream 50
Fried Perch 60 · Chicken Halibut Steak 60 · Lake Trout 60

Steaks, Chops and Miscellaneous — Breakfast Steak 90 · Sirloin for One 1.25 · Sirloin for Two 2.00
Tenderloin for One 1.25 · Tenderloin for Two 2.00
Lamb Chop (1) 35 · Veal Chop 65 · Mutton Chop (1) 50
Milk-fed Spring Chicken (¾) 1.00 · Broiled Squab 1.25 · Squab Chicken 1.50
Ham and Eggs 60 · Bacon and Eggs 60 · Rasher of Bacon 30
Lamb Hash with Green Peppers 65 · Calf's Liver 60
Chicken Hash in Cream 90 · Grilled Veal Kidney 50 · Broiled Tripe 50
Lamb Kidneys 50 · Smoked Chipped Beef in Cream 50 · Fried Apples 40
Breakfast Sausage 50 · Sausage Cakes 50 · Corned Beef Hash 50

Potatoes — Baked 20 · French Fried 25 · Creamed 25 · Hashed Browned 25 · American Fried 25

Tea, Coffee, Etc. — Coffee, Pot for 1, 15 · Coffee, Pot for 2, 25 · Coffee, Demi 10
Kaffee Hag 25 · Instant Postum 15
Tea, same as Coffee, 15c for 1, 25c for 2
English Breakfast 15 · Gunpowder Special 25 · Oolong 15 · Ceylon 15
Darjeeling Orange Pekoe 25 · Uncolored Japan 15 · Fresh Buttermilk 10
Milk, per bottle 15 · Chocolate or Cocoa with Whipped Cream 25
Extra Cream (1 oz.) 5; (2 oz.) 10
Hi Maya Bulgarian Style Milk 25
Horlick's Malted Milk, per glass, hot or cold, 15; with Egg, 20
BREAD AND BUTTER 10c

From The Cooper-Carlton, Chicago.

DINNER

APPETIZERS — Fresh Fruit Supreme 50 · Fresh Shrimp Cocktail 50 · Fresh Lobster Cocktail 75
Fresh Crabmeat or Japanese Crab Cocktail 60 · Feuille Gastronome 75
Domestic Caviar Canape 50 · Assorted Hors d'Oeuvres 75 · Sardines, C-C 60
Antipasto 50 · Hearts of Baby Artichokes, a la Grecque 50 · Marinated Herring 40
Italian Salami or Cervelat 50

RELISHES — Dill Pickles · Pickled Onions or Mustard Cucumbers 20 · Chili Sauce 05
Celery 25 · Queen Olives 25 · Ripe Olives 25 · Stuffed Olives 30 · Dill Pickles 20
Major Grey's Chutney 25 · Chow Chow 10 · Ascolano Olives 30 · Sweet Pickles 20
Mammoth Ripe Olives 15

OYSTERS — Seatags 40 (Specially shipped to Cooper-Carlton Hotel from Chincoteague, Va.)
Blue Points 50 · Rockaways 35 · Cotaits 25 · Milk Stew 40
Cream Stew 60 · C.-C. Special Stew 60 · Cocktail, 5c extra

SOUPS — Ox Tail Soup with Barley 30 · Consommé, Marrow Dumplings 30
Chicken Gumbo 30 · Strained 25 · Beef Consommé, per cup 30 · Cream of Tomato 30
Green Turtle 50 · Ox Broth 30 · Tomato Bouillon, cup 30 · Strained Ox Tail, cup 30

FISH — Fried Filet of Sole, Tartar 60 · Grilled Salmon Steak, Anchovy Butter 65
Lobster Curry, Chafing Dish (15 min.) 95 · Oyster Patties, Baltimore (15 min.) 85
Cold Smoked Sturgeon 75 · Cold Smoked Baby Whitefish 45

ENTREES — Omelette, Vichy 60 · Beef a la Mode de Paris, Potato Pancakes 55
Grilled Ham Steak on Whole Spinach 85 · Braised Leg of Lamb, Stuffed Cabbage 80
Grilled Mutton Chops, Special Baked Potato 85

SPECIAL TO ORDER — Spring Chicken sauté, Country Captain (15 min.) 95
Calf's Sweetbreads, Fresh Mushrooms, sous Cloche (15 min.) 95
Grilled Pork Tenderloin, Candied Sweet Potato (10 min.) 85
Oriental Fruit Toast (15 min.) 65
Frankfurters and Potato Salad (10 min.) 50
Hearts of Artichokes, à la Grecque (Cold) 50
Prager Ham 80 · Westphalian Style Ham 80

ROASTS — Roast Stuffed Spring Chicken, Giblet Sauce 95 · Prime Ribs of Beef 75

VEGETABLES — Yellow Bantam Corn on Cob (10 min.) 40
June Peas 25 · Boiled Onions in Cream 25 · Brussels Sprouts 35
Pearly Corn Sauté 25 · Cauliflower 30 · Asparagus 50 · Lima Beans 25 · Succotash 25
French Peas 35 · French String Beans 35 · New Potatoes in Jacket 30
Stewed Tomatoes 25 · Vegetarian Dinner with Poached Egg 65
Hot Rice and Curry Sauce 35 · Sweet Potatoes—Fried 25, Candied 45
Asparagus String Beans 30 · Artichoke 50
New Spinach 30 · Buttered Beets 25 · Broiled Fresh Mushrooms 70
Baked Potatoes 20 · Boiled Potatoes 20 · Potatoes in Cream 25 · Mashed Potatoes 20

SALADS — Tomato 40 · Tomato Stuffed, C.-C. 50 · Tomato Stuffed with Chicken Salad 70
Lettuce 30 · Chicory 25 · Combination 40 · Crabmeat 60 · Chicken 80 · Lobster 95
Fruit 50 · Grape Fruit 40 · Waldorf 50 · Chiffonade 40 · Potato 25

DESSERTS — Peaches and Rice, Condé 25 · Walnut Layer Cake 20
Mince Pie 20 · Apple, Plum or Almond Custard Pie 15
Charlotte Russe 25 · Cold Rice Pudding 20 · Cold Cup Custard 20
Chocolate or Vanilla Eclair 15 · Boston Cream Puff 10
Strawberry, Vanilla, Tutti Frutti or Chocolate Ice Cream 25
Chocolate or Raspberry Sundae 25
Chocolate and Fresh Strawberry Parfait 25 · Cooper-Carlton Parfait 35

FRESH FRUIT — Delicious Apples, each 15 · Orange 20 · Fresh Sliced Pineapple 30
Fresh Strawberries in Cream 50

CHEESE — Roquefort 50 · Camembert 35 · Swiss 40
American 20 · Liederkranz 25 · Altman Kase 25 · Cottage 25 · Cooper-Carlton 30

COFFEE, TEA, ETC — Pot for 1, 15 · Pot for 2, 25 · Demi 10 · Kaffee Hag 25 · Instant Postum 20
English Breakfast, Oolong, Ceylon or Uncolored Japan Tea 15
Darjeeling, Orange Pekoe, per pot 25 · Gunpowder Special 25
Chocolate or Cocoa with Whipped Cream 25 · Fresh Buttermilk 10
Milk, per bottle 15 · Hi Maya Bulgarian Style Milk 30
BEVERA, per bottle 20 · Loganberry Juice 25
Grape Juice 20 · Apella 25 · Orange Juice 30 · Pineapple Juice 25
Horlick's Malted Milk, per glass, hot or cold 15, with Egg 20 · Apple Cider 15
Swedish Rye Crisp (Health Bread) 10 · Pumpernickel 10
BREAD AND BUTTER 10 · C.-C. Special Tea Wafers, Plain or Buttered 15
An additional charge of 5 cents will be made on all items served in Rooms
TABLES RESERVED—WILL BE HELD UNTIL 7:00 P. M. ONLY
Monday, March 24 1919

From The Cooper-Carlton, Chicago.

Breakfast

SERVED FROM 6:30 A M to 10:00 A M

FRUITS IN SEASON

Grapes 20 Grape Fruit 15-25 Orange, each 10 Sliced Oranges 20 Grape Fruit Juice 25
Orange Juice 25 Baked Apple 15 with Cream 20 Bananas Whole or Sliced 15 with Cream 20
Apples, each 10 Sliced Pineapple 20 Stewed Prunes with Cream 20

PRESERVES, ETC.

Jams—Peach, Plum, Red Raspberry, Strawberry 20 Marmalade in Individual Jars 20
Orange, Grape Fruit, Kumquat or Lemon 20 Pappas Florida Guava Jelly, Ind. Jars 20
Red or Black Currant 20 Preserved—Strawberries 20 Figs 20 Peach 20
Red Raspberries 20 Individual Strained or Comb Honey 20

BREAD and CAKES

Breakfast Rolls 10 Waffles 20 Buttered Toast 15 Graham Bread 10 Cakes 20
Corn Muffins 10 Dry Toast 10 Milk Toast 20 Cream Toast 25 French Toast 30

ALL CEREALS WITH CREAM 25

Oatmeal, Cream of Wheat, Maple Flakes, Toasted Corn Flakes Grape Nuts,
Shredded Wheat

EGGS and OMELETTES

Boiled (2) 30 Shirred 30 Fried 30 Fried with Virginia Ham 80 Fried with Bacon or Ham 70
Scrambled 30 Eggs, Brown Butter 30 Poached on Toast 30
Omelettes—Plain 30; with Fine Herbs 35 Tomatoes 35 Spanish 60

FISH

Broiled Whitefish 65 Broiled Salt Mackerel, Drawn Butter 50 Broiled Black Bass 65
Fresh or Salt Codfish Stewed in Cream 35 Codfish Cakes 30; with Poached Egg 40
Creamed Finnan Haddie 50 Finnan Haddie Creamed on Toast 60

STEAKS and CHOPS

Small Sirloin (for one) 90 Tenderloin Steak (for one) 75 Porterhouse Steak 1.00
Lamb Chops (2) 50 Lamb Chops (3) 70 Mutton Chops (2) 50 Mutton Chops (3) 75
English Mutton Chop 75 Pork Chops (2) 50 Calf's Liver with Bacon 60
Broiled Lamb Kidneys 60

POULTRY

Broiled Homer Squab on Toast 75 Broiled Spring Chicken; half 75
Fried Spring Chicken, Southern Style 80

MISCELLANEOUS

Sweetbreads on Toast 60 Roast Beef Hash 45 Corned Beef Hash with Poached Egg 45
Lamb Hash 40 Chicken Hash Creamed 45 Broiled Bacon 50 Broiled Ham 50
Virginia Ham 70 Country Sausage 50 Jones' Dairy Farm Sausage 65

POTATOES

Baked 20 French Fried 20 Saute 20 American Fried 20 Lyonnaise 25 Saratoga 25
Hashed Brown 20 Hashed in Cream 25

COFFEE, TEA ETC.

Coffee—Per Person 15
Special Coffee made in Percolator with Hot Milk and Cream, per Person 30
Tea—English Breakfast, Oolong, Orange, Pekoe, per Person 15
Instant Postum, per Person 15 Chocolate or Cocoa, per Person 15
Milk 10 Cream 25

BREAD AND BUTTER 10c

SINGLE PORTIONS SERVED TO ONE PERSON ONLY
An additional charge of Five Cents on all items will be made when Served in Rooms with the exception of Sunday Mornings, when no Service Charge in Rooms will be made.
The Hotel Lincoln complies absolutely with the wishes of the Food Administration.

Public Eating House License No.

CARTE DU JOUR

APPETIZER COCKTAILS

Little Neck Clams 30 Crab Flake Cocktail 70 Coney Island Cocktail 35
Lobster Cocktail 70 Fresh Shrimp Cocktail 60 Grape Fruit, Supreme 60

RELISHES

Celery 40 Radishes 25 Green Olives 30 Ripe Olives 30 Stuffed Olives 30
Green Onions 15 Pin Money Pickles 30 Salted Almonds 30 Salted Pecans 30
Mixed Sweet Pickles 20 Canape Caviar 60 Canape Anchovy 50 Bon Apetit 50
Dill Pickles 15 Chow Chow 15 Tomato Apetiso, Hotel Lincoln 50 Royen Bordelaise 50

SOUPS

Vegetable Soup, Villegoise 25 Consomme, Irma 25
Tomato Bouillon 30 Chicken Essence 35 Gumbo, Creole 30
Onion Soup, Gratinee 35 Puree of Tomato 30 Puree of Peas, St. Germaine 30

FISH

Lake Ciscoes, Fried, Julienne Potatoes 50
Boiled Fresh Codfish, Andalouse 50 Lake Superior Whitefish, Broiled 70
Fresh Crab Flakes, Maryland 70

ENTREES

Southern Beef Hash en Bordure 50 Scallops of Veal, Fried New Tomatoes 60
Dark Meat of Turkey, Creole, Rice Fritter 60 Corned Beef Brisket and New Cabbage 60
Casserole of Squab Guinea Hen, Chasseur 70 Broiled Fresh Mushrooms 65
Omelet with Duckling Livers, Italienne 65 Broiled Jumbo Squab, Currant Jelly 85

ROASTS

Roast Fresh Ham, Stewed Prunes 70 Roast Turkey, Cranberry Sauce 80
Roast Whole Squab Chicken, Giblet Sauce 85

COLD DISHES

Cold Lamb, Jelly 65 Assorted Cold Cuts 75 Virginia Ham 70 Sliced Turkey 75
Roast Pork, Apple Sauce 70 Premium Ham, Potato Salad 65 Ox Tongue 75

VEGETABLES

New Asparagus 50 Boiled Onions in Cream 30 Corn on Cob (1) 20
String Beans 30 Baby Lima Beans 30 New Green Peas 30 Stewed Tomatoes 25
Spinach with Egg 30 Stewed Corn 25 Buttered Beets 25 Boiled Rice 20

POTATOES

New Potatoes in Cream 25 Boiled 20 Mashed 20 Au Gratin 30 French Fried 25
American Fried 25 Cottage Fried 30 Potatoes, O'Brien 35

SALADS

Combination 40 Head Lettuce 40 Lettuce and Tomato 40 Lettuce and Grape Fruit 50
Chicken 75 Shrimp 50 Crab Flake 65 Potato 35
Salad Dressings: Thousand Island 25 Russian 35 Roquefort 25 Mayonnaise 20

PASTRIES

French Pastry 15 Rice Pudding, Homemade 20 Peaches in Cream 25
Coupe, Thais 30 Parfait, Chocolate 30
Apple Pie 15 Loganberry Pie 15 Cherry Rice Custard Pie 15 Pie a la Mode 20

ICE CREAM AND ICES

Vanilla Ice Cream 20 Neapolitan Ice Cream Chocolate Ice Cream 25
Parfait, Marie Louise 30

FRESH FRUITS

Honey Dew Melon 25 Watermelon 20 Grape Fruit 25 Red Raspberries with Cream 30

CHEESE

Camembert 30 McLaren's Jar 30 Roquefort 30 Edam 30 Swiss 30 American 20

COFFEE, TEA, ETC.

Hotel Lincoln Coffee per Person 15 Demi Tasse 10 Tea per Person 15
Iced Tea per Person 15 Milk, Bottle 15 Cream, Glass 25
Buttermilk, Bottle 10 Half and Half with Crackers 35

HOTEL LINCOLN
Wednesday, July 9, 1919

From Hotel Lincoln, Indianapolis.

EATS FOR THE GREETERS:

Some of the menus provided for the "Chicago to Chicago, via Pacific Coast" tour.

Served in Canadian Pacific Railway dining cars.

LUNCHEON: Consomme Macedoine; Radishes, Sweet pickles; Broiled lake trout, Julienne potatoes; Boiled ham with spinach; Assorted cold meats—potato salad; Boiled potatoes, Flageolettes; Lettuce and tomato salad; Fruit jelly, Rhubarb pie; Ice cream with cake; Tea, Coffee, Milk, Iced tea.

EVENING MEAL: Cream of spinach; Sliced tomatoes, Queen olives; Grilled whitefish with bacon; Chicken, Maryland; Fillet of beef, mushrooms; French fried potatoes; Sugar corn, Spinach; Combination salad; Rice custard pudding, Ice cream with cake; Cheese, Coffee, Crackers.

LUNCHEON: Chicken broth with rice; Young onions, Sliced cucumber; Boiled salmon, egg sauce; Boiled ox tongue, raisin sauce; Creamed diced chicken, pimentoes; Potatoes in cream, French peas; Asparagus salad; Cup custard, Strawberry pie, Ice cream with cake; Tea, Coffee, Milk, Iced tea.

EVENING MEAL: Puree of tomato; Sliced cucumbers, Ripe olives; Fillet of sole, tartar sauce; Roast young turkey, with dressing; Boiled leg of lamb, caper sauce; Mashed potatoes, Asparagus, Stringless beans; Hearts of lettuce; Strawberry shortcake, Ice cream with cake; Cheese, Coffee, Crackers.

Greeters' banquet at the Palace, San Francisco: Fruit cocktail maraschino; Ripe olives, Salted nuts and almonds; Essence madrilene; Fillet of sand dabs, Palace; Supreme of chicken, Colbert; New peas au beurre, Potato Dauphine; Tomato surprise; Ice cream fantaisie; Friandises; Cafe noir.

Breakfast Canadian Pacific Railway dining car: Strawberries with cream, 35c; Orange juice, 35c; Stewed prunes, 25c; Assorted fresh fruit, 30c; Oatmeal or corn flakes, with cream, 30c; Wheat cakes, maple syrup, 30c; Broiled whitefish, 65c; Lamb chops (2), 75c; Small steak, 90c; Grilled milk-fed spring chicken (half), $1.00; Broiled ham, 45c; Bacon, 50c; Eggs (boiled or fried), 35c; Scrambled, 40c; Poached, 45c; Omelets (plain), 50c; Jelly or Spanish, 65c; French fried or hashed browned potatoes, 25c; Preserved fruits, 35c; Marmalade, 30c; Corn muffins, 10c; Rolls, 10c; Toast, 15c; Coffee (pot), 20c; Cocoa (pot), 30c;

JUAN MULLER, PROP

Seville Restaurant

TELEPHONE LAKE VIEW 1132

4414 SHERIDAN ROAD

RELISHES

Anchovies on Toast 50 — Sardines, per box 60 — Celery 35 — Stuffed Mangoes 25
Bismarck Herring 50 — Radishes 30 — Marinierter Herring 50
Salted Almonds 30 — Dill Pickles 35 — Ripe or Green Olives 25
Imported Antipasto 40-75 — Canape Seville 75

SOUPS

Consomme en Tasse 20 — Cream of Tomato 25 — Clam Broth in Cup 30

FISH

Boiled Whitefish, Maitre d'Hotel 65 — Halibut Steak, Parsley Butter 75
Finnan Haddie, Delmonico 80 — Filet of Sole, Tartar Sauce 75

ENTREES

Lamb Chops Maison d'Or 1 25 — Broiled Sweetbreads Diable—Julienne Potatoes 1 25
Chicken Paprika with Noodles 1 50 — Chicken a la King 1 25
Apple Pancake 60 — Filet Mignon, Jardiniere 1 50
Steak a la Minute 1 10 — Mixed Grill a la Seville 1 25
Breaded Veal Cutlet with Spaghetti 90 — Special Vegetable Dinner 75
New Asparagus Hollandaise 60

TO ORDER

Broiled Spring Chicken (half) 1 20 — Fried 1 30 — Broiled Lamb Chops 90
Sirloin for One 1 50 — Filet Mignon 1 25 — Tenderloin, for One 1 50
Fried Chicken a la Maryland or Southern Style 1 50 — Broiled Fresh Mushrooms 1 00

ROASTS

Prime Ribs of Beef 90 Extra Cut 1 50

SPECIAL COLD MEAT DISHES

Chicken Salad a la Muller 1 25 — Cold Roast Beef, Salad Mexicaine 1 00

VEGETABLES AND POTATOES

Fried Egg Plant 30 — Noodles Polonnaise 80 — Green Peas 25
Boiled Onions in Cream 25 — Lima Beans 25 — Spinach 30
Stewed Tomatoes 30 — Stewed Corn 25 — New String Beans 25 — Potato Pancakes 40
POTATOES: Au Gratin 30 O'Brien 30 Lyonnaise 30 Cottage Fried 40 Mashed 25
Fried Sweet Potatoes 25 — Boiled or Fried Potatoes 20
NEW POTATOES IN CREAM 40

SALADS

Seville Salad 60 — Beet Salad 30
Fruit Salad 50 — Panama Salad 60 — Combination 40 — Sliced Tomatoes 30
Sliced Cucumbers 30 — Potato 40 — Cold Asparagus 40 — Chicken 1 25
Lobster 1 25 — Shrimps 1 00 — Watercress 40 — Head Lettuce 40
Roquefort Dressing 35 — Thousand Island or Mayonnaise Dressing 20 cents extra

DESSERTS

Vanilla or Chocolate Ice Cream 30 — Lemon Ice 25
Pastry 25 — Seville Parfait 45
Grape Fruit (half) 30 — Baked Apple with Cream 30 — Chocolate Eclair 20
Apple Pie 20 — Cheese with Pie 5 cents extra
Apple Sauce 15 — Preserved Figs 25 — Stewed Prunes 25 with Cream 30
Compote of Fruit 30 — Preserved Peaches or Pears 20 — Sliced Pineapple 25
Individual Grape Fruit or Orange Marmalade 25

CHEESE

Cottage Cheese with Chives 25 — Camembert 35 — Liederkranz 30 — Swiss 35
Imported Roquefort 40 — American 25 — Bar-le-Duc 35

BEVERAGES

Milk 15 — Buttermilk 10 — Postum 25 — Iced Tea or Coffee 25
Coffee, per pot 20 — Tea, per pot 20 — Cocoa, per cup 20 — Cream, per glass 30
per cup 15 — Orange Pekoe 25
Bread and Butter 10 — Single portion served for One person only.

Special attention given to Evening Parties, Dances, Banquets and Card Parties.
Not responsible for loss or exchange of wearing apparel or personal property.
Extra Charge will be made for Room Service.

Tea (pot), 20c; Instant postum, 20c; Malted milk, 20c; Individual sealed bottle milk, 15c.

Dinner at Banff Springs Hotel:
Feuilles Albertienne; Strained gumbo, Louisiana; Fillet of bass, Rockies; Breast of spring chicken, Favorite; Pointes d'asperges au beurre; Pommes nouvelles fondantes; Salade Floride; Parfait Nordika; Gourmandises; Cafe noir.

Dinner at El Tovar, Grand Canyon, Ariz.:
Canape foie gras; Chicken soup with rice; Consomme in cup; Radishes, Ripe olives; Baked halibut steak, Neptune; Lamb chops saute, new peas; Goose livers with apples, Rossini; Roast young turkey, cranberry sauce; Mashed potatoes; Fresh spinach with egg; String beans, bonne femme; Lettuce and cucumber salad; Vanilla ice cream, Rice pudding, Assorted cake; Apricots, Cherries, Peaches; Sierra cheese, Toasted crackers; Wheat bread, Rye bread; Coffee, Tea, Milk.

Luncheon at Banff Springs Hotel, Alberta:
Canape Moscovite; Consomme Madrilene; Rack of lamb, bouquetiere; Pommes Anna; Salade Reform; Glace Napolitaine; Petitsfours; Demi tasse.

Fred Harvey dinners on the California limited:
Fresh cherry cocktail; Cream of asparagus, Argenteuil; Consomme, hot or cold; Radishes, Salted

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Baby Size Lobsters 2.25

Restaurant Seville

JUAN MULLER, Proprietor
4144 Sheridan Road

$1.50

Table d'Hote Dinner

Relishes
Half Cantaloupe

Soup
Chicken Consommé

Entrees
Cold Salmon Mayonnaise
Broiled Whitefish Maitre d'Hotel
Veal Cutlet Breaded Piemoise
Roast Ribs of Prime Beef
Diet Potatoes Risolée
Assorted Cold Meats

Vegetables
Carrots & Peas & Cream

Salad
Lettuce 1000 Island

Desserts
Caramel Custard a la Ice Cream

Coffee, Tea or Milk

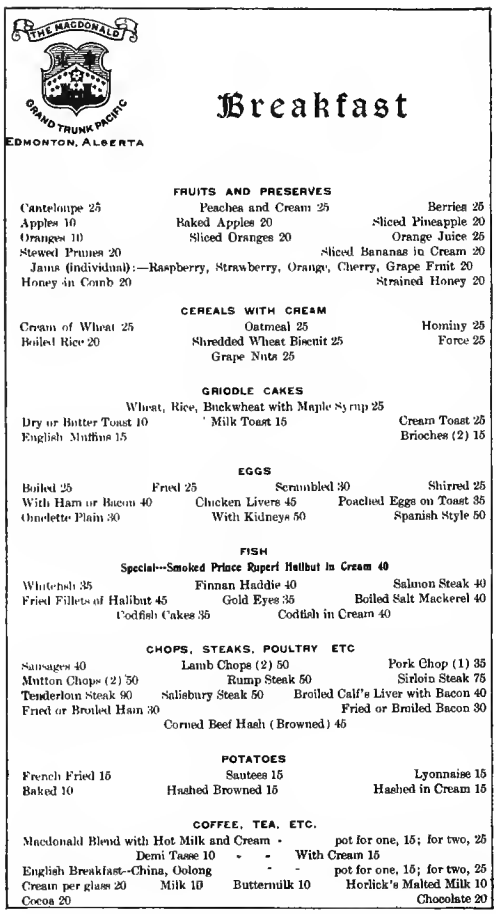
Try our Special Dinner
$1.75
Fried Chicken, Country Style
Steak a la Minute
or
Filet Mignon

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almonds; Small tenderloin steak, vert pre; or Roast duckling, green apple sauce; Bermuda potatoes in cream, New spinach; Hearts of lettuce; Caprera cheese; New York ice cream; Assorted cakes; Coffee.

DINNER: Chicken okra, Louisiana; Consomme, hot or cold; Melon mangoes; Ripe olives; Baked whitefish, Point Shirley; Cucumbers; Roast prime ribs of beef au jus; Mashed potatoes, New peas; Romaine; Neufchatel cheese; Fresh peach ice cream; Assorted cakes; Coffee. (Eggs will be substituted for meat or entree upon request.)

Bauquet at Hotel del Coronado, Calif.:
Fruit cocktail; Chicken gumbo; Celery, Olives; Fillet of sea trout, sauce Cardinal; Potatoes, Parisienne; Roast turkey; Potatoes, rissole, Asparagus, Hollandaise; Heart of lettuce, Thousand Island Dressing; Orange ice cream, Assorted cake; Demi tasse.



THE MACDONALD
GRAND TRUNK PACIFIC
EDMONTON, ALBERTA

Breakfast

FRUITS AND PRESERVES

Canteloupe 25 — Peaches and Cream 25 — Berries 25
Apples 10 — Baked Apples 20 — Sliced Pineapple 20
Oranges 10 — Sliced Oranges 20 — Orange Juice 25
Stewed Prunes 20 — Sliced Bananas in Cream 20
Jams (individual):—Raspberry, Strawberry, Orange, Cherry, Grape Fruit 20
Honey in Comb 20 — Strained Honey 20

CEREALS WITH CREAM

Cream of Wheat 25 — Oatmeal 25 — Hominy 25
Boiled Rice 20 — Shredded Wheat Biscuit 25 — Force 25
Grape Nuts 25

GRIDDLE CAKES

Wheat, Rice, Buckwheat with Maple Syrup 25

Dry or Butter Toast 10 — Milk Toast 15 — Cream Toast 25
English Muffins 15 — Brioches (2) 15

EGGS

Boiled 25 — Fried 25 — Scrambled 30 — Shirred 25
With Ham or Bacon 40 — Chicken Livers 45 — Poached Eggs on Toast 35
Omelette Plain 30 — With Kidneys 50 — Spanish Style 50

FISH

Special—Smoked Prince Rupert Halibut in Cream 40

Whitefish 35 — Finnan Haddie 40 — Salmon Steak 40
Fried Fillets of Halibut 45 — Gold Eyes 35 — Boiled Salt Mackerel 40
Codfish Cakes 35 — Codfish in Cream 40

CHOPS, STEAKS, POULTRY ETC

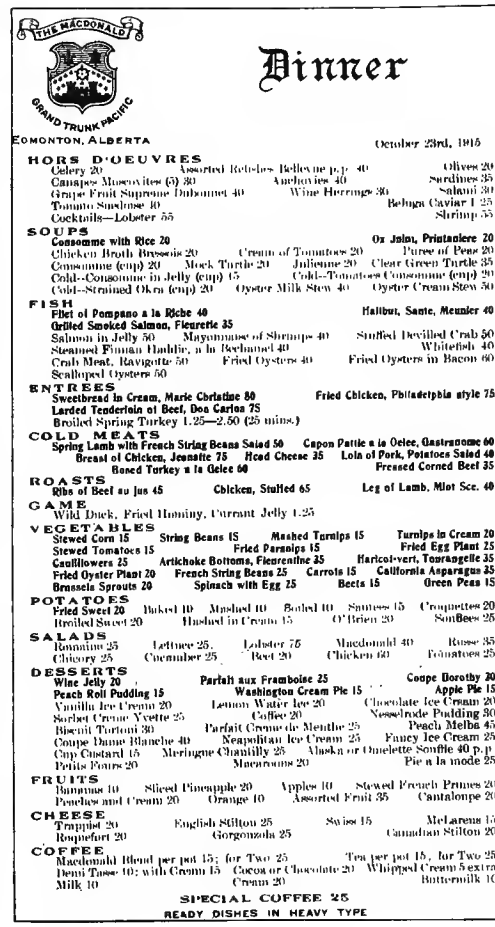
Sausages 40 — Lamb Chops (2) 50 — Pork Chop (1) 35
Mutton Chops (2) 50 — Rump Steak 50 — Sirloin Steak 75
Tenderloin Steak 90 — Salisbury Steak 50 — Broiled Calf's Liver with Bacon 40
Fried or Broiled Ham 30 — Fried or Broiled Bacon 30
Corned Beef Hash (Browned) 45

POTATOES

French Fried 15 — Sautees 15 — Lyonnaise 15
Baked 10 — Hashed Browned 15 — Hashed in Cream 15

COFFEE, TEA, ETC.

Macdonald Blend with Hot Milk and Cream - pot for one, 15; for two, 25
Demi Tasse 10 - - With Cream 15
English Breakfast—China, Oolong - - pot for one, 15; for two, 25
Cream per glass 20 — Milk 10 — Buttermilk 10 — Horlick's Malted Milk 10
Cocoa 20 — Chocolate 20



THE MACDONALD
GRAND TRUNK PACIFIC
EDMONTON, ALBERTA

Dinner

October 23rd, 1915

HORS D'OEUVRES

Celery 20 — Assorted Relishes Bellevue p.p. 40 — Olives 20
Canapes Moscovites (5) 30 — Anchovies 40 — Sardines 35
Grape Fruit Supreme Dubonnet 40 — Wine Herrings 30 — Salami 30
Tomato Sardines 40 — Beluga Caviar 1.25
Cocktails—Lobster 55 — Shrimp 35

SOUPS

Consomme with Rice 20 — **Ox Joint, Printaniere 20**
Chicken Broth Brussels 20 — Cream of Tomatoes 20 — Puree of Peas 20
Consomme (cup) 20 — Mock Turtle 20 — Julienne 20 — Clear Green Turtle 35
Cold—Consomme in Jelly (cup) 15 — Cold—Tomatoes Consomme (cup) 20
Cold—Strained Okra (cup) 20 — Oyster Milk Stew 40 — Oyster Cream Stew 50

FISH

Filet of Pompano a la Riche 40 — **Halibut, Saute, Meunier 40**
Grilled Smoked Salmon, Fleurette 35
Salmon in Jelly 50 — Mayonnaise of Shrimps 40 — Stuffed Devilled Crab 50
Steamed Finnan Haddie, a la Bechamel 40 — Whitefish 40
Crab Meat, Ravigotte 50 — Fried Oysters 40 — Fried Oysters in Bacon 60
Scalloped Oysters 50

ENTREES

Sweetbread in Cream, Marie Christine 80 — **Fried Chicken, Philadelphia style 75**
Larded Tenderloin of Beef, Doa Carlos 75
Broiled Spring Turkey 1.25—2.50 (25 mins.)

COLD MEATS

Spring Lamb with French String Beans Salad 50 — **Capon Pattie a la Oclee, Gastronome 60**
Breast of Chicken, Jeanette 75 — **Head Cheese 35** — **Loin of Pork, Potatoes Salad 40**
Pressed Corned Beef 35
Boned Turkey a la Gelee 60

ROASTS

Ribs of Beef au jus 45 — **Chicken, Stuffed 65** — **Leg of Lamb, Mint Sce. 40**

GAME

Wild Duck, Fried Hominy, Currant Jelly 1.25

VEGETABLES

Stewed Corn 15 — **String Beans 15** — **Mashed Turnips 15** — **Turnips in Cream 20**
Stewed Tomatoes 15 — **Fried Parsnips 15** — **Fried Egg Plant 25**
Cauliflowers 25 — **Artichoke Bottoms, Florentine 35** — **Haricot-vert, Tourangelle 35**
Fried Oyster Plant 20 — **French String Beans 25** — **Carrots 15** — **California Asparagus 35**
Brussels Sprouts 20 — **Spinach with Egg 25** — **Beets 15** — **Green Peas 15**

POTATOES

Fried Sweet 20 — Baked 10 — Mashed 10 — Boiled 10 — Sautees 15 — Croquettes 20
Broiled Sweet 20 — Hashed in Cream 15 — O'Brien 20 — SonBees 25

SALADS

Romaine 35 — Lettuce 25 — Lobster 75 — Macdonald 40 — Russe 35
Chicory 25 — Cucumber 25 — Beet 20 — Chicken 60 — Tomatoes 25

DESSERTS

Wine Jelly 20 — **Parfait aux Framboise 25** — **Coupe Dorothy 30**
Peach Roll Pudding 15 — **Washington Cream Pie 15** — **Apple Pie 15**
Vanilla Ice Cream 20 — Lemon Water Ice 20 — Chocolate Ice Cream 20
Sorbet Creme Yvette 25 — Coffee 20 — Nesselrode Pudding 30
Biscuit Tortoni 30 — Parfait Creme de Menthe 25 — Peach Melba 45
Coupe Dame Blanche 40 — Neapolitan Ice Cream 25 — Fancy Ice Cream 25
Cup Custard 15 — Meringue Chantilly 25 — Alaska or Omelette Soufle 40 p.p.
Petits Fours 20 — Macaroons 20 — Pie a la mode 25

FRUITS

Bananas 10 — Sliced Pineapple 20 — Apples 10 — Stewed French Prunes 20
Peaches and Cream 20 — Orange 10 — Assorted Fruit 35 — Cantaloupe 20

CHEESE

Trappist 20 — English Stilton 25 — Swiss 15 — McLarens 15
Roquefort 20 — Gorgonzola 25 — Canadian Stilton 20

COFFEE

Macdonald Blend per pot 15; for Two 25 — Tea per pot 15, for Two 25
Demi Tasse 10; with Cream 15 — Cocoa or Chocolate 20 — Whipped Cream 5 extra
Milk 10 — Cream 20 — Buttermilk 10

SPECIAL COFFEE 25

READY DISHES IN HEAVY TYPE

Childs' Breakfast Selection

A Childs bill of fare as priced for a New York City restaurant—the breakfast selection. The card is flanked with suggestions covering the full meal for a fixed price, the menus ranging from 30 to 60 cents. (Prices have been revised since this card was used.)

BREAKFAST MENU

SEASONABLE FRUITS

(90)	Apple sauce	10
(120)	Marmalade	10
(170)	Stewed apricots	10
(140)	Fresh baked apple	10
(150)	Stewed prunes	15
(80)	One-half grape fruit	20
	Casaba melon	20

CEREALS

Oatmeal	Grape nuts
Flaked cereals	Puffed rice
Cream of wheat	Puffed wheat
Cream of barley	Shredded wheat

Full portion with milk..... 15
Half portion with cream..... 15
Full portion with cream..... 25

SPECIALS

(310)	Corned beef hash, browned in pan	25
(360)	Liver and bacon	25
(625)	Fresh country causage, apple and griddle cakes	30
(440)	Broiled lamb chop	30
(165)	Two eggs, boiled, fried or poached	30
(180)	Scrambled eggs	30
(180)	Plain omelet	30
(320)	Fresh country sausage	30
(340)	Bacon with one egg	30
(230)	Fried ham with one egg	30
(275)	Ham omelet	35
(230)	Onion omelet	35
(385)	Corned beef hash, browned, with poached egg	35
(560-440)	Broiled Bacon or Ham	40
(550)	Fresh country sausage with buckwheat cakes	40
(520-490)	Bacon or ham and eggs	50
	Corn muffins	10
	Bran muffins	15
(158)	Bread and butter	10
(300)	Crullers... 10 Coffee Cake..	10

HOTEL CONANT
OMAHA, NEBR.

MENU

Served from 11 a. m. to 8 p. m.

Served in Rooms 5c the Portion Extra

OYSTERS AND COCKTAILS

Oysters, Raw, half doz. 25
Stewed in Milk 35 — Stewed in Cream 50 — Oysters, Fried, Tartar Sauce 40
Lobster Cocktail 40 — Crabmeat Cocktail 40 — Oyster Cocktail 30

RELISHES

Sliced Cucumbers 20 — Sliced Tomatoes 20
Yacht Club's Sardines 50 — Celery 15 — Green Onions
Radishes — Sour Pickles 10 — Gherkins 10
Queen Olives 15 — Stuffed Olives 20 — Dill Pickles 10

READY TO SERVE

Half and Half with Corn Bread 25

SOUPS

Chicken Gumbo 15 — Consomme Clear in Cup 15

FISH

Filet of Lake Trout, Fines Herbes 35

BOILED

Fresh Pig Hocks and Sauerkraut 40

ENTREES

Potted Beef, Corn Fritters 35 — Chicken Fricassee, Green Peas 45
Sweetbreads Saute Style 50

ROASTS

Prime Ribs of Beef au Jus 50-80
Domestic Duck, Apple Sauce 60
Roast Beef Sandwich, Mashed Potatoes 30
Mashed or Boiled Potatoes 10

STEAKS, CHOPS, FISH, ETC.

Small Tenderloin Steak for one 65 — Lamb Chops (2) 50; (3) 70
Pork Chops (2) 50 — Calf's Liver with Bacon 40 — Ham, Broiled or Fried 40
Bacon, Broiled or Fried 40 — Fried Filet of Sole, Meuniere 40
Salt Mackerel, Orawn Butter, Boiled Potatoes 40
Minced Ham, Scrambled Eggs 35 — Minced Chicken, Green Peppers 40
Jones' Dairy Farm Sausage 40 — Fried Corn Meal Mush with Bacon or Honey 40

POTATOES

Hashed Browned 15 — French Fried 15 — Lyonnaise 20 — American Fried 10

VEGETABLES—(10 minutes)

Candied Sweet Potatoes 15 — Stewed Tomatoes 15 — Parsnips in Cream 10

Spinach 15 — Spinach with Egg 20 — Stewed Corn 15
Stewed Tomatoes 15 — String Beans 15 — California Asparagus 40

SANDWICHES

Boiled Ham 20 — Sardine 20 — Chicken 25 — Roast Beef 25 — Roast Pork 20
Denver, hot 20 — American Cheese 15 — Fried Egg 15 — Club 40
Ham and Egg 20 — Fried Ham 20

SALADS

Head Lettuce, French Dressing 25
Chicken 40 — Lobster 40 — Crabmeat 45 — Combination 30
Cold Slaw 10 — Fruit 40 — Lettuce and Tomato 30
Potato 10 — Salmon 40 — Roquefort Cheese Dressing 15

COLD MEATS

Roast Beef 50 — Sliced Ham 40 — Ox Tongue 40 — Sliced Chicken 50
Corned Beef 30 — Assorted Cold Meats 85

CHEESE

Swiss 25 — Brick 15 — American 20

EGGS AND OMELETS

Boiled (2) 25 — Fried 25; with Ham or Bacon 50 — Shirred 30
Scrambled 25 — Poached 25; on Toast 30 — Fruit or Jelly Omelet 40
Plain Omelet 30 — Ham, Omelet 35 — Tomato Omelet 35

DESSERT

Apple Pie 10; a la Mode 20 — Cocoanut Cream Pie 10
California Bartlett Pear Pie 10
Vanilla Ice Cream 15; with Cake 25
One-half Grapefruit 20 — Orange, each, sliced 15 — Baked Apple 15; with Cream 20
Sliced Bananas with Cream 20 — Stewed Prunes 15; with Cream 20
Green Apple Sauce 10 — Sliced Pineapple 20 — Grape Fruit or Orange Juice 25
Orange Marmalade 20

BREAD AND GRIDDLE CAKES

Bread or Rolls and Butter 10 — Dry Toast 10 — Buttered Toast 15
Milk Toast 20 — Cream Toast 25
French Toast 30 — Country Sausage with Griddle Cakes 30
Wheat or Corn Cakes with Maple Syrup 15; with Honey 20

COFFEE, TEA, ETC.

Coffee with Cream 5; pot 10 — Instant Postum 10 — Cocoa 10
Milk 10 — Glass Half Cream and Half Milk 20
Ceylon, English Breakfast, Green or Oolong Tea 10
No Order Served Less than 15 Cents

In Cafe on 2nd floor we serve a Noonday Lunch at 75c from 11:30 a. m. to 2 p. m. Table d'Hote Dinner from 5:30 to 8 p. m. $1.25. Also Carte du Jour service.

GRIDDLE SPECIALTIES

(300)	Butter cakes	10
(170-250)	Toast, dry or buttered	10
(370-450)	Griddle cakes with butter and syrup	20

(Wheat, Buckwheat or Virginia cornmeal)

(289)	Milk toast	20

BEVERAGES

(85)	Coffee	10
(70)	Postum	10
(180)	Milk, per glass	10

HOTEL McCURDY
EVANSVILLE, INDIANA

Breakfast

FRUIT

Grapefruit ½ .20 — Stewed Rhubarb .20 — Apple Sauce .15
Orange whole .10 — Sliced Pineapple .20 — Baked Apples .20
Sliced Orange .15 — Sliced Bananas .20 — Stewed Prunes .20
Orange Juice .25 — Apples 1 .10 — Fresh Strawberries .35
Fruits with Cream, 5c Extra

PRESERVES

Orange Marmalade .20 — Pineapple Jam .20 — Blackberry Jam .20
Strawberry Jam .20 — Raspberry Jam .20 — Honey .20
Cherry Jam .20 — Peach Jam .20 — Skinless Figs .25

CEREALS WITH CREAM

Oatmeal .20 — Shredded Wheat Biscuit .20 — Corn Flakes .20
Cream of Wheat .20 — Grape Nuts .20 — Boiled Rice .20
Puffed Wheat .20

EGGS

Boiled .30 — au Beurre Noir .45 — Omelette, Tomato .60
Fried .35 — Bercy .45 — Omelette, Kidney .60
Poached, Plain 30, On Toast 40 — a la Tripe .45 — Omelette with Jelly .60
Scrambled .40 — Omelette, Plain .40 — Omelette with Chicken Livers .60
Shirred .35 — Omelette, Spanish Style .60 — Ham or Bacon and Egg .60

FISH

Finnan Haddie in Cream .40 — Salt Mackerel with Boiled Potato .40 — Halibut Steak Persillade .60
Kippered Herring on Toast .40 — Codfish in Cream .35 — Spanish Mackerel .40
Broiled Lake Trout Hotelier .50 — Salmon Steak .50 — Broiled Whitefish .60

STEAKS, CHOPS, ETC.

Breakfast Steak .50 — Mutton Chop .70 — Corned Beef Hash with Poached Egg .40
Sirloin Steak 1 00 — Veal Chop .50 — Broiled Tripe .30
Tenderloin Steak .90 — Half Spring Chicken .75 — Chipped Beef in Cream .50
Hamburger Steak .50 — Chicken Hash, Green Peppers 75 — Veal Kidneys .40
Lamb Chops 2 .75 — Calf's Liver .50 — Brookfield Sausage .40
Pork Chops .50

POTATOES

French Fried .20 — Lyonnaise .20 — au Gratin .30
Saute .20 — In Cream .20 — Hash Brown .20

ROLLS, CAKES, ETC.

Rolls .10 — Buttered Toast .15 — Cream Toast .40
Dry Toast .10 — Milk Toast .20 — French Toast .30

CAKES, WITH PURE MAPLE SYRUP

Corn .20 — Rice .20
Buckwheat .20 — Wheat .20

COFFEE, TEA, ETC.

Cup of Coffee .10 — Orange Pekoe .15 — Instant Postum .15
Pot of Coffee for one .15 — Oolong Tea .15 — Milk, Individual Bottle .10
Chocolate or Cocoa .15 — Ceylon Tea .15 — Horlick's Malted Milk .15
With Whipped Cream .20 — Green Tea .15 — Horlick's with Egg .25
English Breakfast Tea .15

Bread and Butter 10c per Person

Meals Served In Room 5 Cents Extra Per Portion

(108)	Malted milk	10
(150)	Hot chocolate	10
(18)	Individual pot of tea	10

* * *

BREAKFAST SUGGESTIONS

1.—Griddle cakes, Coffee, 30.
2.—Marmalade, Buttered toast, Coffee, 30.
3.—Stewed prunes, Buttered toast, Coffee, 35.
4.—Apple sauce, Cereal with milk, Coffee, 35.
5.—Cereal with milk, Griddle cakes, Coffee, 45.
6.—Marmalade, fresh country sausage, coffee, 50.
7.—Stewed apricots, Soft boiled eggs, Coffee, 50.
8.—Apple sauce, Corned beef hash, browned, with poached egg, Coffee, 55.
9.—Stewed prunes, Ham omelet, Coffee, 60.
10.—Fresh baked apple, Fresh country sausage with buckwheat cakes, Coffee, 60.

Figures in parentheses indicate approximate calories as computed by an expert in nutrition. These show the energy values of the different food items and will permit customers to order food scientifically.

Not responsible for personal property unless checked by manager.

Give your patrons greater opportunity to eat cheese. Encourage the making and marketing and consumption of cheese. It is a most convenient form of preserving milk for future use, and is both a palatable and nourishing food.

Much trouble is caused by gossiping employes telling more than they know.

LUNCHEON at the WARWICK

St. Louis, Mo., Saturday, December 4, 1915.

Red or White Tipo, Splits 40, Pints 75, Quarts $1 25 — Martini Cocktail. 15 — Prunelle Brandy. 20 — Bronx Cocktail .. 15

OYSTERS.

Blue Points, doz 50, half 25
Blue Point Cocktail ... 25
Cotuits, doz 60, half....30
Rockaways, doz 60, half 30
Steamed in Shell 40-75
Shell Roast 40-75
Warwick Shell Roast.40-75
Fried N Y Counts . 30-60
Combination Fried .... .40
Stewed in Milk... 30
Stewed in Cream 40

RELISHES

Celery 15
Radishes 15
Queen Olives 15
Stuffed Olives . . 20
Ripe Olives 20
Bengal Chutney 15
Green Young Onions . 15
Major Chutney 15
Pin Money Gherkins . 15
Sweet Gherkin 15
German Senfgurkens .. 15
Mangoes 15
Chow Chow 20
Salted Almonds ... .20
Dill Pickles 10
Lobster Cocktail 50
Crabmeat Cocktail 35
Tuna Cocktail 35

SANDWICHES

Ham 15
Hot Roast Beef.....35
Cold Roast Beef.....25
Club 30
Chicken, Plain or Toast..20
Warwick 25
Tongue 15
Corned Beef 15
Ham and Egg.....25
Sardine, Plain or Toast..25
Caviar 40
Swiss Cheese 15
Cream Cheese 15
Chicken Salad Sandwich.25

SOUPS

Potage St Germain, Croutons 15
Consomme Hot House Tomato 15
Tomato with Rice..... 15 — Warwick Bouillon 15
Chicken Okra Creole . ... 15 — Oyster Stew..... 30

FISH TO ORDER

Fried Scallops, Sauce Tartar..... 45
Black Bass, Fried or Broiled 50 — Broiled Spanish Mackerel 40
Broiled Baby Lobster 80 — Broiled Shad Roe, Bacon.. 45

READY DISHES

Broiled Fresh Pompano, Anchovie Butter... 45
Roast Spring Chicken, Grape Fruit Salad..... 50
Combination English Mutton Chop 50
Fried Jumbo Frog Legs, Sauce Tartar. 50
Hungarian Goulash with Noodles 40
Roast Prime Ribs of Beef . . ... 45 — Extra Cut 80
Poached Eggs in Cream au gratin 35
Pork and Beans, Brown Bread 25
Sirloin Steak a la Minute, German Style 55
Broiled Baby Rabbit, Sweet Potatoes, 10 Minutes 50
Fried Scallops, Remoulade Sauce 45
Broiled Homer Squab, Bacon, Cranberry Sauce, 10 Minutes 60
Fresh Mushrooms, Sauce Madeira 45
Own Made Cottage Cheese, Chives 30
Braised Calfs Sweetbreads, Asparagus Vinaigrette . . 45
Warwick Special Club Sandwich 30
Marinierte Herrings, Boiled Potato 35

VEGETABLES, INDIVIDUAL

Stewed Tomato Broadway 10 — Home Made Noodles ..,' 10
Lima Beans . ... 15 — Fresh Spinach with Egg 15
Fried Lye Hominy 15 — New Brussel Sprouts 15
Cauliflower, Cream Sauce 15 — Broiled Spanish Onions . 25
Green Peas ..... 15 — Fried Tomato 15
Fried Egg Plant.. ..... 15 — Warwick Vegetable Dinner 45
Potatoes: New in Cream.. 15 — Boiled or Mashed .. 10
Warwick. 20 — French Fried 15 — O'Brien ... 20
Fried Sweet .... 15 — Baked Potato 10

SALADS, INDIVIDUAL

Special Today-Lettuce and Orange 15
Sliced Tomatoes ..... . 20 — Frozen Tomato Mayonnaise 25
Watercress ..... 20 — Asparagus Vinaigrette 25
Cucumbers .... 20 — Lettuce and Orange..... 25
Romaine ..... 15 — Fresh Shrimp 30
German Potato .... 15 — Combination for one 20; for
Chicken ..... 25 — two 35
Lettuce, French Dressing . 20 — Stuffed Tomato Princess.. 30
Roquefort, Russian, Bellevue or German Dressing 15

COLD SPECIALS

Virginia Ham, Sliced Turkey, Asparagus Vinaigrette 60
Roast Spring Chicken, half 50 Smoked Whitefish, Potato Salad 35
Baby Lobster Mayonnaise,... 80
Italian Antipasti, 45 Virginia Ham ... 60 Boiled Ham.. 40
Sliced Chicken.. 50 Smoked Ox Tongue 40 Italian Salami 40
Kalter Aufschnitt 75 Roast Beef ..... 45 Pork and Beans 25
Pickled Lamb, Tongue, Asparagus Tips ..40

CLAMS

Little Neck Clams 25
Little Neck Clam Cocktail 25
Stewed Clams 30
Minced Clams, Green Pepper 35

ICE CREAM AND ICES

Cherry Sundae 15
Vanilla Ice Cream 15
Chocolate Ice Cream.....15
Neapolitan Ice Cream ..15
Nesselrode Ice Cream...20
Warwick Parfait 25
Biscuit Tortoni 20
Parfait aux Marrons ..20
Chocolate Parfait ..... .20
Frozen Egg Nogg. 20
Meringue Glace 25
Peach Melba 25
Lemon Ice 10
Pineapple Sherbet 15
Fruit Sherbet 15
Roman Punch 15
Punch Creme de Menthe 15
Lallah Rookh Punch ...20
Punch au Kirsch 20
Baked Alaska (for two) 1.00

FRUITS

Tokay Grapes ... .15
Grape Fruit Cocktail ...30
Mixed Nuts and Raisins 25
Grape Fruit 15-25
Casaba Melon 15
Baked Apple and Cream 15
Sliced Fresh Pineapple..15
Sliced Orange 15
Sliced Banana and Cream 15
Assorted Fruit 25
Stewed Prunes 10
Preserved Figs 25

DESSERTS AND PASTRY.

Lemon Meringue Pie 10. — Peach Pie 10 — Plum Pudding, Hard and Brandy Sauce 15 — Cocoanut Layer Cake 10
Apple Pie. 10, with Whipped Cream..15 — Macaroons.....15 — Fruit Tartlet 10 — Fresh Fruit in Wine Jelly 15
.....Pie a la Mode....20 — Lady Fingers.....15 — Cold Cup Custard.. .10 — Mince Pie 10
Cold Rice Pudding, Family Style. 15 — Assorted Cakes.....20 — Charlotte Russe...15 — Pound Cake..... 15

CHEESE

Roquefort .. .. 20 — Camembert .. .. 15 — Imported Swiss .....15 — American 15
Philadelphia Cream . ..15 — Warwick Special . ..15 — Neufchatel .... 15 — Neufchatel, with Bar-le-Duc 25

BEVERAGES

Wilco Farm Natural Milk (Bottle) . .15 — Sweet Cider 10
Coffee, cup . . . . . .10 — Coffee, pot .. ..15 — Sweet Milk, bottle... 10 — Buttermilk, bottle 10
English Breakfast, Oolong or Ceylon Tea pot for one..15 — Cocoa or Chocolate, per pot 15 — Fer-Mil-Lac 10, with Seltzer..15
Iced Coffee .. . . . . 10 — Iced Tea glass . 10, pot 15

SINGLE ORDER SERVED FOR TWO 15c EXTRA

LEMP'S BEERS ON DRAUGHT — ALL POPULAR BRANDS BOTTLED BEER

The Sovereign
Chicago

SUNDAY, MARCH 20, 1921

Suggestions for Dinner

Canapé of Tomatoes, Viveur 60

Cream of New Asparagus 35
Dill Pickles 25

Escallope of Whitefish, Admiral 90

Prime Ribs of Beef au Jus 1.10
New Peas, Francaise 50
Baked Idaho Potato 35

Salade Alice 60

Fresh Strawberry Parfait 50
Chapignon Chantilly 30

Cream Cheese, Bar-le-Duc 40

Demi Tasse 20

Fresh Shrimp Cocktail 60

Consommé, St. Charles 40
Colossal Ripe Olives 40

Fresh Codfish, Egg Sauce 80

Fricassée of Chicken, Printanier 1.50
New Asparagus, Sauce Mousseline 80
Potatoes au Gratin 35

Salade, Jockey Club 60

Coupe St. Jacques 50
Macaroon Tart 30

Camembert Cheese 40

Café 25

Suprême Regalia 80

Bisque of Lobster 35
Radishes 30

Pompano, Sauté, à l'Orange 1.00

Lamb Steak, Sovereign 1.40
Succotash au Gratin 40
Potatoes, Gaufrette 35

Salade, Alexandra 50

Bombe Praliné 50
French Pastry 30

Edam Cheese 40

Café Noir 20

Room Service 10c extra per portion. *Bread or Rolls with Butter 15c*
For items not on this bill see à la Carte Bill of Fare

Hotel Marting

C. H. McCLUNG, Manager

Coffee Shop

Open from 5:30 a. m. to 12:00 p. m.

RELISHES

Sweet Mixed Pickle 15c — Queen Olives 15c

Sweet Pickles 15c

SOUPS

Ox Tail 20c — Cream of Tomato 20c — Mock Turtle 20c

Vegetable 20c — Chicken 20c — Oyster Stew 35c

Chile Con Carne 15c

STEAKS, CHOPS, ETC.

Small Steak 50c — Pork Chops 50c — Veal Cutlet 50c

Lamb Chops 50c — Broiled Ham 50c

Calves Liver 50c — Broiled Bacon 50c

Fried Oysters 40c

COLD MEATS

Boiled Ham 40c — Smoked Beef Tongue 40c — Roast Beef 50c

Pickled Lamb Tongue 40c — Assorted Cold Meats 65c

VEGETABLES

French Fried Potatoes 15c — Hashed Brown Potatoes 15c

Cottage Fried Potatoes 20c — Stewed Tomatoes 15c

June Peas 15c — Succotash 15c

Asparagus 35c — Stewed Corn 15c — String Beans 15c

Individual Pork and Beans 15c

SALADS

Potato 15c — Chicken 50c — Head Lettuce 25c

Cold Slaw 15c — Fruit 40c

SANDWICHES

Egg 15c — Ham 10c — Roast Beef 20c — Cheese 10c

Smoked Tongue 15c — Club 40c — Combination 25c

CEREALS

Corn Flakes 20c — Grape Nuts 20c — Shredded Wheat 20c

Puffed Rice 20c — Oatmeal 20c

Pure Cream Served with all Cereals

FRUITS, JELLIES, ETC.

One Orange 10c, Sliced 15c — Sliced Bananas with Cream 20c

Stewed Prunes 10c — Strained Honey 25c

Strawberry, Blackberry or Peach Preserves 25c

Orange Marmalade 25c — Baked Apple 15c

COFFEE, TEA, ETC.

Coffee, cup 10c — Cocoa, cup 10c — Postum, cup 10c

Tea, cup 10c — Milk, glass 10c

☞ Bread or Rolls and Butter, per order, 5c

Special Merchants Lunch Every Day, 11:30 a. m. to 2:00 p. m. 50 cents

Merchants' Lunch, 50 cents, at Hotel Marting, Ironton, Ohio:

Cream of Corn

Choice of
Veal Stew with Vegetables
Roast Pork, Brown Gravy
Pickled Pigs' Feet

Mashed Potatoes — Boiled Potatoes
Stewed Tomatoes

Ice Cream — Apple Dumpling
Coffee — Tea — Milk

SPECIALS

Baked Pork and Beans 15c
Hot Mince Pie 10c — Apricot Pie 10c
Apple Pie 10c
Cup Custard 10c

Restaurant prices reflect overhead more than they do the grocery or meat market quotations. It is not the cost of food in the raw state that governs the price; it is the expense incident to the 101 items that have to be considered in pleasing the fastidious.

Hotel Marting

C. H. McCLUNG, Manager

Coffee Shop

Breakfast

Open from 5:30 a. m. to 12:00 p. m.

Fruits and Preserves

One Orange	10
Sliced Orange	15
One-half Grape Fruit	15
Sliced Bananas with Cream	20
Baked Apple with Cream	15
Stewed Prunes	10
Orange Marmalade	25
Strawberry Preserves	25
Peach Preserves	25
Blackberry Preserves	25
Orange Juice	20

Cereals

Oatmeal	20
Grape Nuts	20
Shredded Wheat	20
Corn Flakes	20
Puffed Rice	20

Pure Cream Served with all Cereals

Chops, Etc.

Breakfast Steak	50
Country Sausage	60
Pork Chops	60
Fried Ham	60
Calves Liver	40
Ham and Eggs	50
Bacon and Eggs	50

Potatoes

Cottage Fried	20
Hashed Brown	15
American Fried	15

Eggs and Omlettes

Fried	20
Boiled	20
Poached on Toast	30
Shirred	25
Scrambled	20
Plain Omlette	25
Jelly Omlette	40
Ham or Bacon Omlette	40

Toast, Etc.

Dry Toast	5
Buttered Toast	10
Milk Toast	20
French Toast	25
Hot Cakes, Syrup	20

Coffee, Etc.

Coffee, cup	10
Tea, cup	10
Cocoa, cup	10
Postum, cup	10
Milk, glass	10

Bread and Butter	5
Rolls	5

Special Merchants Lunch Every Day, 11:30 a. m. to 2:00 p. m. 50 cents

Hotel Sinton

Candy Shoppe

LUNCHES SERVED FROM 11 to 5

Clam Bouillon 15 — Beef Tea 15

Tomato Bouillon 15

Sandwiches 15 — Deviled Eggs 30 — Salads 35

Assorted Cold Meats 50

French Pastry 15 — Pie 15

Saratoga Chips 20

Hot Chocolate 15

Coffee 10 — Tea 10 — Milk 10

Bottle Buttermilk 15

SPECIAL HOT VASSER FUDGE SUNDAE 25

Candy Shop Luncheon, Hotel Sinton, Cincinnati.

To the Candy Shop card there is attached this Specials-Today slip:

SPECIALS TODAY

French pastry
Hot chocolate 15c
Hazelnut cream 30c
Nesselrode pudding 35c — Parfait a la Sinton 30c
Crushed strawberry sundae 25c
Sparkling catawba 30c

Hotel Sinton Candies

Packed and Shipped to all Parts of America. We Attend to All the Details.

Ice Cream and Ices

French Vanilla Ice Cream 20c
Chocolate Ice Cream 20c
Strawberry Ice Cream 20c
Pineapple Ice 20c
Orange Ice 20c
Pistachio Bisque 30
Biscuit Tortoni 35c

Fancy Sundaes

Combination Bon-Bon 30c
A Delicious combination of Ice Cream, Ices, Fruits, Whipped Cream and Cherry

Marmalade Sundae 35c
One slice Pineapple, Vanilla Ice Cream, Pineapple Ice, Crushed Pineapple, Ground Nuts, Whipped Cream and Cherry

Fruit Melba Sundae 30c
Sliced Peaches, Pineapple, Raspberries, Vanilla Ice Cream, Whipped Cream and Cherry

Whole Pecan Sundae 35c
Crushed Pineapple, French Vanilla Ice Cream, Whipped Cream, Whole Pecans and Cherry

Raisin Salad 25c
Persian Nut 25c
Chop Suey 25c
Bitter Sweet 25c
Fruit Salad 30c
Peach Melba 30c
Marshmallow 25c
Banana Special 30c
Whipped Cream 25c
Caramel Sundae 25c

Special Hot Vassar Fudge Sundae 25c

Nut Sundaes

Nut Sundaes, all Flavors 25c

Fancy Mixed Drinks

Sinton Milk Punch 25c
Mint White Cap 25c
Loganberry Freeze 25c
Frosted Chocolate 25c
Artic Sherbet 25c
Milk Shakes 20c
Grape Juice High Ball 25c
Apella In Fruit 25c
Malted Milk 25c
Fruit Ale 25c
Silver Spray 25c
Black Cow 25c

Special Frosted Coffee 30c

Parfaits

Parfaits, all Flavors 30c

Take Home a Quart

Ice Cream and Ices to Take Home Packed in Special Cartons will remain Hard for an Hour or More.

Egg Drinks

Egg Chocolate 25c
Egg Coffee 25c
Egg Malted Milk 25c
Egg Phosphate 25c
Egg Flip 25c
Egg Nectar 25c
Egg Pineapple 25c
Egg Punch 25c

Ice Cream Sodas

Ice Cream Sodas, all Flavors
Made from Fine Fruit Flavors 15c
With Fancy Creams 20c

Lemonades

Plain 20c
Seltzer 25c
Fruit 30c
Mint 25c
Grape 25c
Raspberry 25c
Cherry 25c
White Rock 30c
Loganberry 25c
Silver 30c
Golden 30c
Delmonico 25c
Broadway 25c
Limeade 25c
Orangeade 25c

Phosphates

Phosphates, all Flavors 10c

Opera Bouchees

Chocolate 25c
Lemon 25c
Raspberry 25c
Loganberry 25c
Peach 25c
Vanilla 25c
Coffee 25c
Orange 25c

Frappes

Frappes, all Flavors 20c

Mineral Waters, Etc.

White Rock Water 25c
Delatour Ginger Ale 30c
Celestin Vichy 35c
Delatour Club Soda 30c
Poland Water 15c
Delatour Lemon Soda 30c
Buffalo Lithia 15c
Apella 20c
Applju 25c
Domestic Ginger Ale 15c
Red Grape Juice 15c
White Grape Juice 15c
Muscadine Punch 15c
Grape Juice, Sparkling Champagne Type 2.00
Cider, Sparkling Champagne Type 1.00
Manitou Water 15c
Jericho Cider Cup 2.00
Fruit Cup 1.50
Loganberry Cup 1.50

Hot Drinks

Hot Chocolate 15c
Hot Tomato Bouillon 15c
Hot Beef Tea 15c
Hot Clam Bouillon 15c
Hot Malted Milk 20c
Hot Lemonade 20c
Hot Egg Punch 25c
Hot Egg Malted Milk 25c

Miscellaneous

Bromo Seltzer 15
Bi-Carbonate Soda 15c
Haucks Green Label 25c
Sweet Milk 10c
Capudine 15c
Root Beer 10c
Bevo 25c
Red Raven Splits 20c
Coca Cola 10c
Sal Hepatica 15c
Buttermilk 15c
Pluto 25c

HOTEL SHERMAN COFFEE SHOP
and DELICATESSEN LUNCH

Special Breakfast Menu

NOTICE

U. S. FOOD ADMINISTRATION REGULATION—Monday and Wednesday WHEATLESS DAYS. All other Days Wheatless after 5. P. M.

TOAST, MUFFINS, ETC.

Toast, dry or buttered 10
Milk Toast . 25 Cream Toast . . 35
Corn Muffins . (2) 05 Rolls (2) . 05
Gipfel . . . . 10 Rye Bread . . 05
Walnut Coffee Cake . . . 10
Cinnamon Coffee Cake 10
Liberty Coffee Cake 10
Home-made Schnecken 10
Boston Brown Bread 05
Entire Wheat and Bran Bread . 05
"Victory" Fruit and Nut Cake . 10
Bread or Crackers and Milk 25
Bread or Crackers with half and half 35
Graham Crackers 10
Corn Wafers 10
Whole Wheat Biscuits 10
Bran Eata Biscuits 10 with Cream 20
French Toast 25

CEREALS WITH CREAM

Oatmeal 25
Hominy 25
Cream of Wheat 25
Corn Mush 25 Boiled Rice . 25
Grapenuts 25
Corn Flakes 25
Puffed Rice or Wheat 25
Shredded Wheat Biscuit . . . 25
Kellog Krumbles 25

FRUIT

Centaloupe 20
Fresh Strawberries 25
Watermelon 30
Bananas sliced 15
Orange . . 10 sliced . 15 Juice . 20
Stewed Prunes 15
Stewed Rhubarb 15
Apple Sauce 10
Preserved Pineapple, Peaches or Pears 20
Preserved Figs in Syrup 25

Marmalades		Jellies	
Grapefruit	20	Currant	20
Orange	20	Orange	20
Kumquat	20	Grapefruit	20
Pineapple	20	Lemorange	15

Jams		Preserves	
Raspberry and Strawberry			20
Wild Plum	20	Pineapple	20
Raspberry	20	Pear	20
Strawberry	20	Peach	20
Apricot			20

Honey in comb . 20; strained 20

EGGS

Poached, shirred or scrambled (2) . 25
Scramb'd Eggs (2), w. Smok. Whitefish 35
" " (2), w. " Salmon . 35
Jelly Omelette 40 Spanish Omelette 40
Ham or Tongue Omelette . . . 40
Salami or Bologna Omelette . . . 40
Boiled (2) . 20 Omelette . . 30
Fried (2) . . 20 Shirred (2) . . 25
Ham or Bacon and Eggs . . 40

GRIDDLE CAKES
with Honey or Maple Syrup

Wheat, Rice, Buckwheat, Corn or Sherman . . 15 Cream Waffles . 20

To Order

Salt Mackerel . . . . . 30 Kippered Herring 25
Smoked Whitefish 30
Rump Steak . . . . . 55 T-Bone Steak . . 70
Pork Chop (each) . . . . 35 Grilled Ham or Bacon . . 40
Lamb Chop (each) 45
Brookfield Sausages, with Griddle Cakes 30
Saute Potatoes . . . . . 10 French fried Potatoes . . 15
Corned Beef Hash . . . . 25 with poached Egg . . 35
Chicken and Corn Mush Cakes, Cream Gravy . . . 40
Potato Pancakes with Apple Sauce 25
Fried Apple, Sweet Potato and Corn Mush 25
Fried Corn Mush breaded, Maple Syrup 15
Fried Corn Mush with Raisins and Wild Honey . 20

COFFEE

Our famous Hotel Sherman Coffee with Cream . . . 10

Glass, half Milk, half Cream 25
Vienna Coffee 15
Tea, per pot 10
Horlick's Malted Milk . . . 15
Lactoon (Bulgarian Buttermilk) 15
Milk (bottle) 15
Cocoa or Chocolate 15
Milk, glass 10

Our Bakery and Pastry Shops are operated under Federal License No. 25853.

6-10-18

A Way to Prevent Short Checking

John F. Daschner, manager of Bear Mountain Inn, Palisades Interstate Park, New York and New Jersey, read the article in the January HOTEL MONTHLY, page 26, under head of "Simplified the Checking in Busy Restaurant," and after carefully digesting it writes: "My plan seems better." In his letter he enclosed the accompanying illustration together with the following explanation:

"I write these few lines about my plan concerning the short-checking of waitresses or waiters in a restaurant, when guests pay cashier, and no checker is in control of food served, because of quick work to be done during the rush period.

"To prevent waitresses from favoring guests, or forgetting to punch the correct amount for patrons, this plan is superior, because practical, quicker and cheaper. Instead of high priced machines, a simple cash register with a check device under keys is used. This is the way:

"A waitress has soup for one guest; three different kinds of meats for three other guests; a dessert for another table. She gets the orders from the kitchen, or pantry, or counters, and before she reaches the dining room she passes the checker, who adds up all the items on tray, and rings up on a card belonging to waitress, say No. 5 (see illustration), *the total amount on tray* irrespective of what each guest gets. Checker, say, rings up, as on the card I enclose, the amounts—10 cents, $1.15, 25 cents, etc., etc.

	--.10
	1.15
	--.25
	--.85
	--.65
Waitress No. 5	2.00
	--.90
	3.40
	--.80
	10.10

"Now at the time the waitress is checked she takes the card along; serves her guests. When guest is finished, she gives each guest (or party) the usual check, either written out or punched amounts.

05	55
10	60
15	65
20	70
25	75
30	80
35	85
40	90
45	95
50	1 00

The waitress punches out the check for each guest same as before, but she cannot short check any more because proprietor or manager knows how much she favored or forgot to charge.

"What is the result?

"She cannot short-check, nor forget without being found out.

"1. The register has her No. and amount served.

"2. Waitress has card with amounts for total business served, which she can add up herself ($10.10 in our case).

"3. The guest gets everything checked correctly, because waitress knows the punched checks she gives to guests must correspond at end of meal or day (A) with check register and checker; (B) with her card, (C) with cashier's report.

"Consequently this stops one of the enormous and uncertain hidden present losses in these types of restaurants."

Hotel Sherman, Coffee Shop

Today's Specials

RELISHES

Green Onions 15 Cold Slaw 15
Celery. 30 Green Olives .. 15
Dill Pickle 10 Senf Gurken 15
Ripe Olives 20 Chow Chow 15
Stuffed Manzanilla Olives .. 25
Sweet Pickled Cantaloupe 15
India Relish.... ... .15

EGGS

Boiled(2)25 Poached 35 Fried30
Scrambled 30 Omelette, Plain 40
Spanish Omelette..... 50
Bacon or Ham and Eggs ... 60
Fruit or Jelly Omelette 45

CEREALS with Cream 20

Hominy, Grapes Nuts w. Crm.25
Corn Flakes. .. Puffed Rice....
Puffed Wheat Kellog's Krumbles
Kellog's cooked bran .....
Shredded Wheat w. Cream . 25
Post Toasties.. . .....

TOAST, MUFFINS ETC.

Cinnamon toast 15 Zwieback 10
Toast ...10 Milk toast . 25
Crm. toast..50 Corn Muffins. 10
Bread or Crackers and Milk 25
" or " w. bowl half & half 30
Bowl of Cream w. Crackers or Bread .. 40
Graham Crackers 10
Boston Brown Bread.. 05
2 Rolls or bread and butter .. 10
English Muffin 15

VEGETABLES, POTATO

Stewed Tomato ... .15
Green Peas 15
French Fried Potatoes 10
Hashed brown or saute Potato15
Smothered Onions. 15

FRUIT

Blueberries 35 Blackberries .30
Cantaloupe 20 Watermelon 25
Honey dew or Casaba Melon 25
Malaga or Concord Grapes ..25
Sliced Peaches w. Cream .. 30
Orange 15 Sliced 20 Juice 25
Apple Sauce 15 Apple...15
Sliced banana w cream 25
Stewed Prunes w. cream 20
Stewed fresh Rhubarb .. 20
Stewed Green Figs 25
Baked Apple w. Cream.....20
Isle of Pine Grapefruit 25

MARMALADES JELLIES

Grape Fruit . 15 Currant...20
Orange .... .15
Pineapple . .. 15 Wild Plum20

JAMS PRESERVES

Honey in comb20
Peach.. . 15 Honey strained20
Blackberries 15 Pineapple....25
Apricot .15 Peach . . 25
Strawberry .15 Apricot.. ...25
Raspberry ..15 Pear.. . . 25

CHEESE

American 15 Swiss, Dom...20
Home made cottage.... . ..15
Pimento..... 20
Philadelphia cream.. 25

SOUPS

Cream of Barley Exelsior . . . 15
Fresh Vegetable Soup . . 15

FISH

Broiled Whitefish Maitre d' Hotel, Pickled Beet . . . 50
Salmon Flakes en Coquille au gratin 45
Filet of Halibut fried Tartar Sauce Julienne Potato 50

ENTREES

Hungarian Veal Gulash w. Potato 45
Leg of Mutton Braized w. Navy Beans Bretonne . 45
Frankfurter Sausage w. Hot Potato Salad 40
Creamed Sweetbread a. Chicken on Toast . . 55
Salisbury Steak Baked w. Tomato, Green Peas . . 40
Braized Beef Bourgeoise w. Potato Croquette . 45
Turkey Croquette w. Wild Rice Fritter . . 50
Small Tenderloin Steak w. Saute Potato . . 60
Omelette Savoyarde . . 50
Egg Pancake w. Raspberry Jam . . . 50
Plantation Chicken Short Cake 75
Potato Pancakes with Apple Sauce 35
Corn Meal Muah fried with Raisins and Honey . 25

HOT SANDWICHES

Frankfurter20 Roast Beef w. mash. Potato50 Chicken w. mash. Potato60

ROASTS

Roast Ribs of Prime Beef . . . 60
Loin of Milk-fed Veal w. Kohlrabi au gratin . . . 50

COLD SUMMER DISHES

Lobster or Chicken Salad 60
Tabarin Club Sandwich65 Golden Baby Kipper. Herring25
Halibut or Salmon Mayonaise w. Vegetable Salad . 45
Loin of Pork String Beans Salad 50
Boneless Pig Feet 45 Herring Salad . 30
Assorted Salami with Potato Salad . 45

SPECIAL TO ORDER

Grilled Ham 40 Grilled Bacon . . 40
Veal Cutlet, plain . '0 breaded, Tomato Sauce . . 55
Pork Chop Each . 35 Lamb Chop Each . . 40
Hamburger Steak 40 Calf Liver . 45 w. Bacon . 60
Small Steak 50 T Bone Steak 75
Corned Beef Hash browned . 45 with Poached Egg . 55
Brookfield Sausages w. Griddle Cakes . . 35
Brookfield Sausages w Mashed Potato . . 35
Frankfurter w. Sauerkraut or Potato Salad 40
Pork and Beans . . 20 Spaghetti . 20; side order 10
Salt Mackerel, drawn butter, boiled Potato . . 40

VEGETABLES

Baked Potato from 11 to 2:30 and from 5:30 to 8. 20cents

Stewed Tomato 15 Wax Beans 15 Succotash . 15
Corn Saute w. green pepper 15
Sweet Potato fried 15 Candied . . 20
White or Green Asparagus, Drawn Butter . . . 30
Green Corn on Cob 15 Boiled or mashed Potatoes 10
Vegetarian Lunch . . 40 with a Poached Egg . . 55

PIES AND PASTRY

*Cinnamon or Walnut Coffee Cake 10 Honey Cake 10
Pineapple Cabinet Pudding w. Cherry Sauce 15
Conversati n Tartlet 15 Blue Plum Cake . . 15
Blackberry Pie 20 Fresh Peach Pie 20
Orange Custard Pie . 15
*Fruit Tartlet . . . 15 Hazelnut Coffee Cake 15
*Home-made Schnecken15 *Apple Pie . . . 15
*French Pastry 15 *Red Cherry Pie . . . 20
*Chocola.or Coffee Eclair15 *Pecan Schnecken . 15
*Cold Rice Pudding w. Cream 15 *Cup Custard . 15
Raspberry Jello or Cold Chocolate Pudding, whipp. Cream 15
Fruit or Pound Cake 15 Cheese Cake 15
Toasted English Muffin 15 with Maple Syrup or Honey 25
Fresh Peach Short Cake 25
Individust Anona cheese served with Pie.....5 c.

ICE CREAM ETC.

Strawberry, Vanilla or Chocolate 15
Lemon or Orange Ice 15 Pineapple 20

OYSTERS and CLAMS

Blue Points 35
Cherrystone clams 40
Little neck clams 30
Cocktail Sauce 05
Oyster Stew Milk 40 Cream 50

COLD DISHES

Served with Potato Salad

Sliced chicken 75 Roast Pork 50
Roast Lamb 55 Ham.. 50
Roast beef 60 Beef tongue .50
Assorted cold meats. 65
Assorted Sausages. 45
Smoked Liver Sausage.....40
Goose Liver Sausage 40
Cervelat.....35
Pickled Lamb Tongue 40
Pickled Pig's Feet .... .35
Smoked Salmon 35
Tuna Fish in Oil 35
Sardines in Oil, box.....45
Bismark Herring 30
Marinated Herring . .35
Norwegian Sardines, box 40
Eels in Jelly 40

SANDWICHES

on Rolls 10cts. extra

Cold Roast Pork 25
Cold Roast Beef 30
Chicken 60 Chicken Salad ..45
Fried Ham 25 Club 55
Ham....20 Minced Ham . 15
Corned Beef 15
Beef Tongue..... ... 20
Goose Liver Sausage 20
Liver Sausage 15
Salami Sausage 15
Cervelat Sausage..... .15
Smoked Whitefish 25
Smoked Salmon 25
Salmon Salad 20
Sardellen with Egg 30
King Oscar Sardines 20
Sardine 25 Sardine "Sherman"30
Ham a Egg 30 Fried Egg 20
Cottage Cheese.. 15
American Cheese..... 20
Swiss Cheese 20
Pimento Cheese ... .15
Peanut Butter.... 15
Lettuce and Egg 25
Lettuce a. Tom. w Mayonnaise20

SALADS

Pickled beet 15 Potato. 15
Salmon..... 30
Mexican....25 String bean..25
Sliced Tomatoes 25
Lettuce and Tomato 25
Vegetable....25 Fruit 35
Tuna Fish 30 Asparagus Tips 35
Egg and Sardellen 40
Egg and Tomato, Mayonnaise 35
Sardine "Sherman".. 35
Chicken 60 Lobster 60 Shrimp 40
Tomato stuffed w. H B Egg, Mayonnaise 30
Tomato stuffed w. Salmon Sd 40
" " " Chicken Sd.50
Combination 30 Head Lettuce 25
1000 Island Dressing.... . . 15
Mayonnaise10 Roquefort Dress.25

COFFEE ETC.

Hotel Sherman Coffee, cup ..10
Glass half Milk a half cream 30
Vienna coffee 15 Postum ...15
Iced Tea or coffee 10
Coffee or chocolate glace..... 30
Tea, per Pot. 15
Lactoon, bulgarian buttermilk 10
Milk, glass 10 bottle.. ...15
Cocoa or chocolate 10
Glass of Pure cream . ..35

Tuesday Sept. 13 1921

From Hotel Sherman, Chicago

Fruit, Preserves, Etc.

Orange 10 Sliced Orange (1) 15 Bananas 15 Apple 10
Iced Grape Fruit, half 15 Assorted Fruit 50
Baked Apple with Cream 20 Stewed Prunes with Cream 25
Stewed Rhubarb with Cream 25 Sliced Bananas with Cream 20
Orange Juice 20 Grape Fruit Juice 25 Grape Juice (split) 15
Preserves—Skinless Figs with Cream 30
Cherry 30 Raspberry 25 Peach 25 Apricot 25 Strawberry 25
Red Currant 25 Sliced Pineapple 25 Comb Honey 25 Strained Honey 25
Apple Butter 20 Grape Fruit Marmalade 25 Orange Marmalade 25

Cereals, Cakes, Etc.

Cream of Wheat with Cream 20 Rolled Oats with Cream 20
Steamed Rice with Cream 20
Post Toasties with Cream 20 Grape Nuts with Cream 20
Shredded Wheat Biscuits with Cream 25 Corn Flakes with Cream 20
Dry Toast 10 French Toast 30 Butter Toast 10 Milk Toast 20
Dipped Toast 20 Cream Toast 40
Breakfast Rolls 10 Bread and Butter 10 Waffles with Honey 25
Corn, Buckwheat or Wheat Cakes, served with Maple or Cane Syrup 15
Bread or Crackers with Milk 25—Half and Half 30

Eggs, Omelettes

Boiled (2) 25; (3) 35 Fried (2) 25 Scrambled (2) 25 Poached 30
Shirred 25 Scrambled with Kippered Herring 50
Scrambled with Sausage 50 Scrambled with Chipped Beef 50
Omelettes—Plain 30 Ham 45 Bacon 45 Tomato 45 Mushroom 65
Onion 45 Cheese 45 Parsley 40 Chicken Liver 50 Spanish 50
Currant Jelly 50 Preserve 60

Coffee Shop Specials

Calf's Liver with Onion 50 Chipped Smoked Beef in Cream 50
Ham and Eggs 50 Calf's Liver and Bacon 50 Bacon and Eggs 50
Fried Apples, Salt Pork 45 Little Pig Sausage, with Hot Cakes 50
Roast Beef Hash, Southern Style 50 Lamb Hash, Green Peppers 60
Corned Beef Hash 45—with Poached Egg 50
Brochette of Chicken Livers 60 Chicken Hash 75
Baked Pork and Beans, Brown Bread 35

Sandwiches

Ham 25 Tongue 25 Sardine 20 Club 50 Chicken 40 Tomato 30
Ham and Egg 40 Bacon and Egg 40 Roast Beef Cold 40—Hot 50
Peanut Butter 30

Fish, Oysters

Milk Stew 30 Cream Stew 40 Fried Oysters 30
Codfish in Cream 50 Codfish Cakes, Salt Pork 50
Red Snapper Steak, Broiled 50 Black Bass, Broiled or Fried 65
Fried Filet of Trout 50 Fried Crappie 45 Steamed Finnan Haddie 60
Norway Salt Mackerel, Drawn Butter 50 Kippered Herring 50
Broiled Spanish Mackerel 50 Broiled Sea Trout 50

Steaks, Chops and Poultry

Sirloin Steak 75 Tenderloin Steak 75 Breakfast Steak 65
Pork Chops (1) 30 Veal Chops (1) 45 Lamb Chops (1) 30
Broiled Ham 50 Broiled Bacon 50 Rasher of Bacon, 3 slices 25
Milk Fed Chicken, Broiled or Fried, half 75
Minced Chicken in Cream 60—with Green Peppers 70

Potatoes

French Fried 15 Lyonnaise 25 Hashed Brown 15 Cottage Fried 25
Plain Fried 20 Hashed in Cream 25 Au Gratin 25 Long Branch 20
O'Brien 25 Saute 20
Fried Sweet Potatoes 25 Candied Sweet Potatoes 25

Vegetables

Stewed Corn 20 Stewed Tomatoes 20 Steamed Rice 15 Succotash 25
Tiny Lima Beans 20 Buttered Beets 20 American Peas 20
Spinach, plain 20—with Egg 30

Salads

Sliced Tomatoes 30 Lettuce 25 Lettuce-Tomato 35 Beets and Onions 30
Cold Slaw 25 Potato 25 Combination 35 Crab Meat 50 Shrimp 50

Cold Meats

Roast Beef 60 Roast Lamb 60 Smoked Tongue 45
Sliced Turkey 75 Sugar Cured Ham 50

Desserts, Ice Cream, Etc.

Vanilla 20 Chocolate 20 Lemon Water Ice 15
Charlotte Russe 25 Cafe Parfait 25 Chocolate Parfait 25 Fruit Tarts 20
Pie, per portion 10 Doughnuts (3) 10
Special French Pastries 15 cents each

Coffee, Tea, Etc.

Coffee, cup 05 Cocoa or Chocolate, per Pot for 1, 15 Instant Postum, cup 10
English Breakfast, Mixed, Ceylon, Orange Pekoe or Japan Tea, pot for 1, 15
Bottle of Milk 10 Glass of Cream 20 Glass of Buttermilk 10
Glass of Horlick's or Borden's Malted Milk 15—with Egg 25

Coffee Room Card, Hotel Farragut, Knoxville, Tenn.

Menu File of H. M. M. B. A. Excursion South

American Hotel Association and Hotel Association of Chicago at Hotel La Salle, covers for 500:

Cotuit oyster pearl cocktail
Clear green turtle en tasse
Queen olives Celery Salted almonds
Broiled jumbo whitefish, Maitre d'hotel
Cucumbers, French dressing
Mousse of Virginia ham Sauce madere
Sorbet a l'orange
Supreme of guinea-hen, Virginienne
with fresh mushrooms
Candied sweet potatoes, Imperial
New Green peas en croustade
French endive, Floriedienne
Paprika dressing
Bombe a la "La Salle"
Petits fours
Demi-tasse

Southern luncheon in "The Cave," Hotel Grunewald, New Orleans:

Queen olives Salted nuts Hearts of celery
River shrimp
Creole gumbo
Milk fed chicken, "Bienville"
Fried asparagus tips
Green peas, Francaise
Salad "The Cave"
Ice cream "original"
Petits fours
Demi-tasse
Grunewald candies
Apollinaris, Fruit cup, Grunewald cigars

Fifty-first annual banquet of the H. M. M. B. A. at Gunter Hotel, San Antonio:

Canapes, Gunter
Breast of chicken, under cover
Fresh mushrooms
Pear a la conde
Kerrville Mountain bear, in casserole
Lemon sherbet
Hearts of head lettuce
Roquefort dressing
Biscuit tortoni Cakes Coffee

Mexican feast at Gunter Hotel, San Antonio:

Chile con Queso
Apio Acetunas
Mole Poblana Sopa de Arroz
Chile con carne
Frijoles Tamales
Enchiladas
Ensalada Revuelta
Dulce Cafe

Banquet at the Rice Hotel, Houston:

Canape Gourmet
Celery
Essence of beef, Lone Star
Parmesan straws
Baked oysters in shell, Rice special
Sweetbreads au nid d'oiseau
Cream de mint sherbet
Filet mignon, fresh mushrooms, sauce madere
Asparagus tips, noisette butter
Potatoes maitre d'hotel en cassolette
Salad Russe
Coupe aux fraises Demi-tasse



After the Show Suggestions

(Per Person)

Crab Meat Cocktail 50 Lobster Cocktail 50
Caviar on Toast 50
Anchovies on Toast 50 Stuffed Celery 35

OYSTERS

Raw (half dozen) 30 Fried (half dozen) 40
Baked in Shell 50

BOUILLON

Chicken 20 Clam 20 Beef 20

ENTREES AND CHAFING DISHES

Lobster a la Newburg 75
Chicken a la King 75 Crab Meat, Maryland 75
Chicken or Crab Meat Pattie (1) 40
Broiled Squab 75 Welsh Rarebit 40
Broiled Lobster (half) 75

SALADS

Chicken 50 Shrimp 50 Fruit 50

ICE CREAM

Parfait 30 Plain 25 Coupe 35

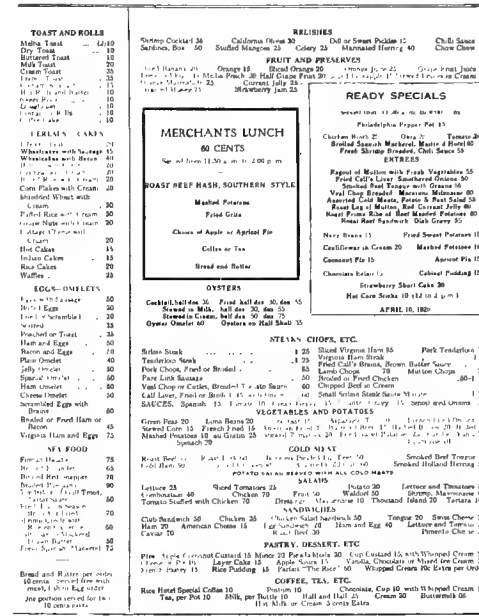
Small Pot Coffee 15 Demi Tasse 10

From Rice Hotel, Houston, Texas.

Sunday dinner at Hotel Galvez, Galveston:
Assorted hors d'oeuvres
Stuffed celery Olives Pecans
Clear green turtle aux quennelles
Cheese straws
Medaillon of flounder, Marguerite
Graham bread
Cucumber sandwiches
Breast of chicken, Baker
Parisienne potatoes
New asparagus, mousseline
Peronia salad
Orange surprise
Coffee, noir

"Louisiana Night" at St. Charles, New Orleans:
Bayou Cook oysters
Spanish olives Creole celery
Gumbo Nouvelle Orleans
Crayfish Pontchartrain
Bouillabaisse Pommes souffle
Shrimp Jambalaya
Corn fritters Hot corn pones
Poulet Creole, petits pois
Creole salad
Rice cakes with open kettle syrup
Pecans "Ole Mammy" pralines Fruits
Cafe noir

RICE HOTEL COFFEE SHOP



TOAST AND ROLLS

Melba Toast ... 10
Dry Toast ... 10
Buttered Toast ... 10
Milk Toast ... 20
Cream Toast ... 25
Thin Toast ... 25
Toasted Rolls ... 15
Rolls and Butter ... 10
French Rolls ... 10
Graham Rolls ... 10
Corn Bread ... 10
Coffee Cake ... 10

CEREALS

Cream Toast ... 20
Wheatena with Sausage 35
Wheatena with Bacon 40
Hominy ... 20
Cream of Wheat ... 20
Corn Flakes with Cream ... 20
Shredded Wheat with Cream ... 20
Puffed Rice with Cream ... 20
Grape Nuts with Cream ... 20
Malted Cereal with Cream ... 20
Hot Cakes ... 15
Indian Cakes ... 15
Rice Cakes ... 20
Waffles ... 25

EGGS—OMELETS

Eggs to Order Plain ... 50
Boiled Eggs ... 30
Fried or Scrambled Eggs ... 30
Omelet ... 35
Poached on Toast ... 35
Ham and Eggs ... 50
Bacon and Eggs ... 70
Plain Omelet ... 40
Jelly Omelet ... 50
Spanish Omelet ... 60
Ham Omelet ... 60
Cheese Omelet ... 50
Scrambled Eggs with Bacon ... 60
Broiled or Fried Ham or Bacon ... 45
Virginia Ham and Eggs ... 75

SEA FOOD

Fresh Oysters ... 75
Broiled Oysters ... 65
Broiled Red Snapper ... 70
Broiled Pompano ... 90
Fried Soft Shell Crabs, Tartar Sauce ... 60
Fried Fish Cakes with Tomato Sauce ... 70
Shrimp Creole with Rice ... 60
Shrimp Salad ... 60
Lobster Salad ... 75
Fresh Spanish Mackerel ... 75

Bread and Butter per order 10 cents. Served from wash room, 5 cents Egg order.
One portion served for two, 10 cents extra.

RELISHES

Shrimp Cocktail 30 California Olives 30 Dill or Sweet Pickles 15 Chili Sauce 10
Sardines, Box 50 Stuffed Mangoes 25 Celery 25 Marinated Herring 40 Chow Chow 25

FRUIT AND PRESERVES

Fresh Bananas 20 Orange 15 Sliced Orange 20 Pineapple Juice 25 Grape Fruit Juice 25
Fresh Apples, Fresh Melon Peach 30 Half Grape Fruit 30 Assorted Jellies 15 Stewed Prunes or Cream 40
Fresh Mixed Fruits 25 Currant Jelly 25
Fresh Strawberries 40 Strawberry Jam 25

MERCHANTS LUNCH
60 CENTS
Served from 11.30 a. m. to 2.00 p. m.
ROAST BEEF HASH, SOUTHERN STYLE
Mashed Potatoes
Fried Grits
Choice of Apple or Apricot Pie
Coffee or Tea
Bread and Butter

READY SPECIALS

Philadelphia Pepper Pot 15
Chicken Broth 25 Okra 20 Tomato 20
Broiled Spanish Mackerel, Butter & Hotel 60
Fresh Shrimp Breaded, Chili Sauce 50
ENTREES
Ragout of Mutton with Fresh Vegetables 55
Fried Calf's Liver Smothered Onions 50
Smoked Beef Tongue with Greens 50
Veal Chop Breaded Macaroni Milanaise 80
Assorted Cold Meats, Potato & Beet Salad 50
Roast Leg of Mutton, Red Currant Jelly 40
Roast Prime Rib of Beef Mashed Potatoes 40
Roast Beef Sandwich Dish Gravy 35
Navy Beans 15 Fried Sweet Potatoes 15
Cauliflower in Cream 20 Mashed Potatoes 10
Cornmeal Pie 15 Apricot Pie 15
Cheesecake Individual Coconut Pudding 15
Strawberry Short Cake 30
Hot Corn Steaks 10 (12 to 1 p. m.)
APRIL 10, 1929

OYSTERS

Cocktail half doz. 35 Fried half doz. 50, doz 95
Stewed in Milk, half doz. 50, doz 95
Stewed in Cream, half doz. 50, doz 95
Oyster Omelet 60 Oysters en Half Shell 35

STEAKS, CHOPS, ETC.

Sirloin Steak ... 1.25
Tenderloin Steak ... 1.25
Pork Chops, Fried or Broiled ... 85
Pure Pork Sausage ... 50
Veal Chop or Cutlet, Breaded Tomato Sauce 60
Calf Liver, Fried or Broiled with Onions 60
SAUCES, Spanish 15 Tomato 10 Cream 15 Mushroom 15 Brown Gravy 15 Stewed Fruit Onions 20
Sliced Virginia Ham 85 Pork Tenderloin 70
Virginia Ham Steak ... 1.25
Fried Calf's Brains, Brown Butter Sauce ... 50
Lamb Chops 70 Mutton Chops 70
Broiled or Fried Chicken 80-1.25
Chipped Beef in Cream ... 45
Small Sirloin Steak Saute Mirepoix ... 1.25

VEGETABLES AND POTATOES

Green Peas 20 Lima Beans 20 Asparagus Tips ... Brussels Sprouts 25
Stewed Corn 15 French Fried 15 Boiled Rice 15 Buttered Beets 20 Hominy 15
Mashed Potatoes 15 au Gratin 25 Stewed Tomatoes 20 Fried Sweet Potatoes 25 Fresh Asparagus ... 75
Spinach 20 Egg Plant 40

COLD MEAT

Roast Beef ... Roast Veal ... Boiled Corned Beef ... Ham ... Tongue 50
Roast Ham 50 Smoked Beef Tongue 50
Smoked Holland Herring 35

POTATO SALAD SERVED WITH ALL COLD MEATS

SALADS

Lettuce 25 Sliced Tomatoes 25 Potato 20 Lettuce and Tomatoes 35
Combination 40 Chicken 70 Fruit 50 Waldorf 50 Shrimp, Mayonnaise 60
Tomato Stuffed with Chicken 70 Dressings: Mayonnaise 10 Thousand Island 20 Tartare 10c

SANDWICHES

Club Sandwich 50 Chicken 35 Chicken Salad Sandwich 50 Tongue 20 Swiss Cheese 20
Ham 20 American Cheese 15 Egg Sandwich 10 Ham and Egg 40 Lettuce and Tomato 25
Caviar 75 Roast Beef 30 Pimento Cheese 25

PASTRY, DESSERT, ETC

Pies Apple Cocoanut Custard 15 Mince 20 Pecan Meringue 30 Cup Custard 15, with Whipped Cream 20
Lemon or Date 10 Layer Cake 15 Apple Sauce 15 Vanilla, Chocolate or Mixed Ice Cream 25
Strawberry 15 Rice Pudding 15 Parfait "The Rice" 50 Whipped Cream 10c Extra per Order

COFFEE, TEA, ETC.

Rice Hotel Special Coffee 10 Postum 10 Chocolate, Cup 10, with Whipped Cream 15
Tea, per Pot 10 Milk, per Bottle 10 Half and Half 20 Cream 20 Buttermilk 05
Hot Milk or Cream 2 extra Extra

From The Rice Hotel, Houston, Texas.

H. M. M. B. A. banquet at the Adolphus, Dallas:
River shrimp, Louisianaise
Celery Salted Southern gubers Olives
Creole gumbo
Pailette of corn hearts
Planked jumbo whitefish
Timbale of cucumbers
Southern fried, boned milk-fed chicken
Corn bread Hot biscuits Sally lunns
Candied yams Corn fritters Green peas
Fruit salad, French dressing with chutney
Fresh strawberries with cream
Home made pound cake
Demi-tasse

Banquet by the hotel men of Oklahoma City at the Huckins Hotel:
Fruit cocktail
Chicken noodle soup
Garden radishes Queen olives
Breast of chicken and veal sweetbreads
Green asparagus tips Rissole potatoes
Love apple salad, special dressing
Cheese batons
Old fashion strawberry shortcake
Whipped cream
Cafe noir

Dinner-dance at Hotel Muehlebach, Kansas City:
Hors d'oeuvres, Robinson
Cocktail, Baltimore
Bortch a la Russe
Vol au vent of frog legs a la Poulette
Sweetbread with puree de marrons, Muehlebach
Oiseau d'Europe
Salad endive, Parisienne
Glace fantaisie Petits fours
Mocha

Suggestions for Afternoon Tea

Hotel Julien Dubuque

Deviled Ham Sandwich
Tea, Cocoa or Chocolate — 20c

Ice Cream with Lady Fingers
Malted Milk or Tea — 25c

Assorted French Pastry
Tea, Cocoa, or Chocolate — 25c

Charlotte Russe
Tea, Cocoa, or Chocolate — 30c

Nut Sundae
Tea, Cocoa, or Chocolate
Graham Wafers — 35c

Lettuce or Orange Marmalade Sandwich
Tea, Cocoa, or Chocolate — 35c

Fancy Sandwich or Pie, a la Mode
Tea or Malted Milk with Egg — 35c

Fruit Salad
Tea, Cocoa, or Chocolate — 40c

Chicken Salad
Cheese Sticks
Tea, Cocoa, or Chocolate
Nabisco Wafers — 45c

Lobster Salad, Chantilly
Tea, Chocolate, or Marischino Lemonade
Graham—Nabisco Wafers — 50c

Combination Sandwich
Ice Cream with French Pastry
Tea or Chocolate — 55c

Julien Dubuque Special Club Sandwich
Tea or Chocolate — 55c

Chicken Patties, a la Reine
Tea or Chocolate
Fancy Wafers — 60c

Whipped Cream served with Cocoa or Chocolate

To take home:
Ice Cream, 50c per qt.
French Pastry, $1.20 per doz.

CEREALS AND DAIRY DISHES WITH CREAM

Toasted Corn Flakes	10	Grape Nuts	15
Shredded Wheat	15	Oatmeal or Cream of Wheat	15
Shredded Wheat Biscuit	15	Boiled Rice, Hot or Cold	15
Puffed Rice or Corn	15		

TOAST, CAKES, ETC.

Wheat or Buckwheat Cakes with Syrup,	15	Coree Cake	10
Fried Hominy with Syrup	15	Doughnuts or Sweet Rolls	10
Bread, or Rolls and Butter	05	Corn Muffins (2)	10
Toast, Dry or Buttered	10	Bowl of Milk with Crackers or Bread	20
Milk Toast, 20c; Cream	40	Sausage and Griddle-Cakes	30

FRUITS, PRESERVES AND JELLIES

Baked Apple with Cream	20	Stewed Prunes or Peaches	10
Oranges, 15; Sliced	20	Apple Sauce	10
Grapefruit	15	Currant Jelly	15
Banana and Cream	15	Preserved Figs	25
Raw Apple	10	Raspberry Jam	15
Sliced Pineapple	20	Honey in Strained	15
Orange Marmalade	20		

EGGS

Poached (2) 30; on Toast	35	Plain Omelette	40
Boiled or Fried (2)	35	Omelette with Jelly or Spanish	45
Scrambled	35	Ham or Bacon and Eggs	45

RELISHES

Queen Olives	10	Ripe Olives	10
Dill Pickles	10		

HOT DISHES

3 Strips Sugar Cured Bacon	25	Baked Pork and Beans	20
1 Slice Ham, Fried or Broiled	26	Spaghetti, Tomato Sauce	10
Chicken Hash	40	Frankfurters and Potato Salad	30
Roast Beef Hash	30	Roast Beef Sandwich, Mashed Potatoes	40
Corn Beef Hash	30	Hot Chicken Sandwich, Mashed Potat	40

SOUPS

Consomme with Crackers	10	Tomato Soup with Crackers	16
Chicken Broth with Rice and Crackers	16	Oyster Stew, half dozen, with Crackers	30

COLD MEATS AND SANDWICHES

Roast Beef or Ham with Potato Salad	50	Ham Sandwich 20; Tongue	25
Sliced Chicken or Turkey, Dill Pickles	60	Egg Sandwich	25
Corn Beef with Pickled Beets	35	Swiss Cheese Sandwich	16
Club Sandwich, 40; White Meat	50	American Cheese Sandwich	15
Chicken Sandwich	30	Sardine Sandwich	20
Raw Oysters (New York Counts) Half Dozen	30		

SALADS

Chicken with Mayonaise	50	Potato	15
Lobster with Mayonaise	50	Lettuce and Tomato	25
Celery with Mayonaise	25	Sliced Tomatoes	25
Beet with Mayonaise	25	1000 Island or Mayonaise Dressing	10

Vegetable Salads with Mayonnaise, French or Thousand Island Dressings, 10c extra

DESSERTS

Pies, per Cut	10	Pound or Raisin Cake	10
Cup Custard	10	Chocolate Eclair	10
Rice Pudding	10	French Pastry	15
Ice Cream	15		

COFFEE, MILK, TEA, ETC.

Our Famous Claypool Coffee, Cream	10	Glass Half and Half	25
Black or Green Tea	10	Buttermilk, per Glass	10
Milk, per Glass	10	Postum	10
Cream, per Glass	35	Cocoa	10

ROLLS OR BREAD AND BUTTER, 5c PER PERSON

Patrons desiring food not on Menu will find same in Main Cafe off of Lobby. Service unexcelled.

Any article served here can be put up neatly and conveniently to be taken outside.

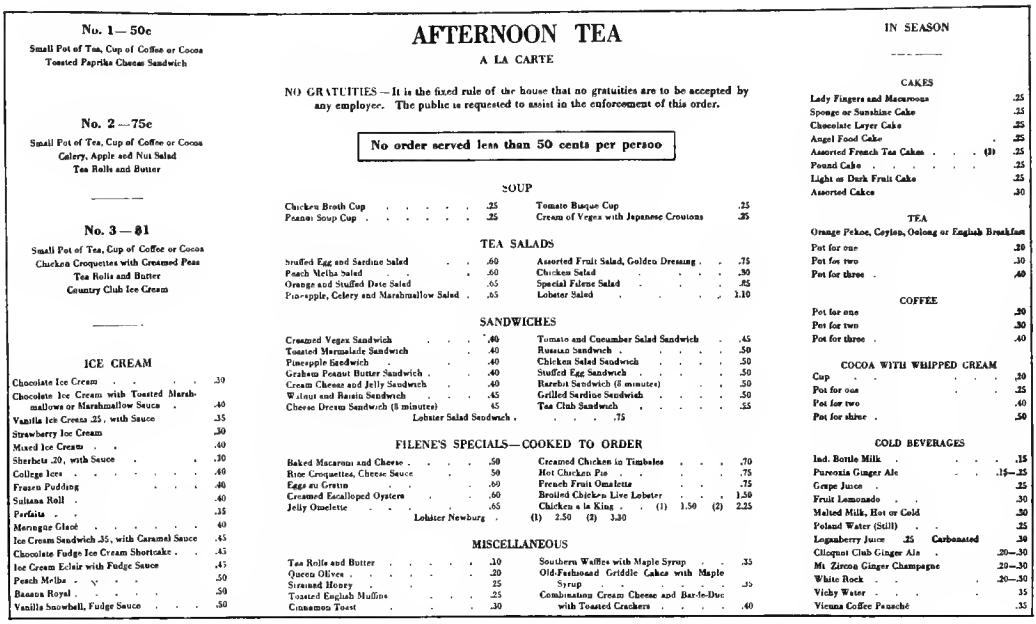
All food stuffs are prepared with the best that money can buy.

A la carte bill The Claypool Coffee Shop.

Bulletin a Menu for the Cafeteria Meal

Many patrons of the cafeteria when they enter the place to select a meal have no idea what they are going to eat. It is a sort of hit or miss menu that they put on the tray as they move along from the near to the far end of the service counter. Oftentimes the patron will see something he likes better than what he has already placed upon his tray, but it is inconvenient to retrace his steps and change. Then, too, the cafeteria meal is usually selected without thought of the balanced ration. A meal selected without other than eye-pleasing qualities is apt to be indigestible and far from having the nutritive value that the money invested should buy.

The suggestion is that the cafeteria management prepare a selected menu for the day, and have it conspicuously posted in large type near the entrance to the serving counter; this meal, say, to cost about fifty cents, so that it would decide for the patron what he or she would eat,



No. 1—50c
Small Pot of Tea, Cup of Coffee or Cocoa
Toasted Paprika Cheese Sandwich

No. 2—75c
Small Pot of Tea, Cup of Coffee or Cocoa
Celery, Apple and Nut Salad
Tea Rolls and Butter

No. 3—$1
Small Pot of Tea, Cup of Coffee or Cocoa
Chicken Croquettes with Creamed Peas
Tea Rolls and Butter
Country Club Ice Cream

ICE CREAM
Chocolate Ice Cream 30
Chocolate Ice Cream with Toasted Marshmallows or Marshmallow Sauce . .40
Vanilla Ice Cream .25, with Sauce .35
Strawberry Ice Cream .30
Mixed Ice Cream 40
Sherbets .20, with Sauce . . .30
College Ices 40
Frozen Pudding 40
Sultana Roll 40
Parfaits 35
Meringue Glacé 40
Ice Cream Sandwich .35, with Caramel Sauce .45
Chocolate Fudge Ice Cream Shortcake . . .45
Ice Cream Eclair with Fudge Sauce .45
Peach Melba 50
Banana Royal 50
Vanilla Snowball, Fudge Sauce 50

AFTERNOON TEA
A LA CARTE

NO GRATUITIES—It is the fixed rule of the house that no gratuities are to be accepted by any employee. The public is requested to assist in the enforcement of this order.

No order served less than 50 cents per person

SOUP
Chicken Broth Cup 25
Peanut Soup Cup 25
Tomato Bisque Cup .25
Cream of Vegex with Japanese Croutons .35

TEA SALADS
Stuffed Egg and Sardine Salad . . .60
Peach Melba Salad 60
Orange and Stuffed Date Salad .65
Pine-apple, Celery and Marshmallow Salad . .65
Assorted Fruit Salad, Golden Dressing . . .75
Chicken Salad 90
Special Filene Salad 85
Lobster Salad 1.10

SANDWICHES
Creamed Vegex Sandwich 40
Toasted Marmalade Sandwich . .40
Pineapple Sandwich 40
Graham Peanut Butter Sandwich . .40
Cream Cheese and Jelly Sandwich . .40
Walnut and Raisin Sandwich . . .45
Cheese Dream Sandwich (8 minutes) .45
Lobster Salad Sandwich 75
Tomato and Cucumber Salad Sandwich . .45
Russian Sandwich 50
Chicken Salad Sandwich 50
Stuffed Egg Sandwich 50
Rarebit Sandwich (8 minutes) . .50
Grilled Sardine Sandwich . . .50
Tea Club Sandwich 55

FILENE'S SPECIALS—COOKED TO ORDER
Baked Macaroni and Cheese 50
Rice Croquettes, Cheese Sauce . .50
Eggs au Gratin 60
Creamed Escalloped Oysters . . .60
Jelly Omelette 65
Lobster Newburg . (1) 2.50 (2) 3.30
Creamed Chicken in Timbales . . .70
Hot Chicken Pie 75
French Fruit Omelette . . .75
Broiled Chicken Live Lobster . . . 1.50
Chicken a la King . . (1) 1.50 (2) 2.25

MISCELLANEOUS
Tea Rolls and Butter 10
Queen Olives 20
Strained Honey 25
Toasted English Muffins 25
Cinnamon Toast 30
Southern Waffles with Maple Syrup . .35
Old-Fashioned Griddle Cakes with Maple Syrup 35
Combination Cream Cheese and Bar-le-Duc with Toasted Crackers 40

IN SEASON

CAKES
Lady Fingers and Macaroons .25
Sponge or Sunshine Cake .35
Chocolate Layer Cake .35
Angel Food Cake . . .25
Assorted French Tea Cakes . . . (1) .25
Pound Cake 25
Light or Dark Fruit Cake .35
Assorted Cakes .30

TEA
Orange Pekoe, Ceylon, Oolong or English Breakfast
Pot for one .20
Pot for two .30
Pot for three . .40

COFFEE
Pot for one .20
Pot for two .30
Pot for three . .40

COCOA WITH WHIPPED CREAM
Cup 20
Pot for one . . .25
Pot for two .40
Pot for three . .50

COLD BEVERAGES
Ind. Bottle Milk 15
Pureonia Ginger Ale . . .15—25
Grape Juice . .25
Fruit Lemonade . . .30
Malted Milk, Hot or Cold .30
Poland Water (Still) . . .25
Loganberry Juice .25 Carbonated .30
Cliquot Club Ginger Ale . .20—30
Mt. Zircon Ginger Champagne .20—30
White Rock . . . . .20—30
Vichy Water 35
Vienna Coffee Panaché .35

Card for Afternoon Tea at the Filene Restaurant, Boston. Card, unfolded, measures 9 by 13 inches.

and furnish a full meal, nutritious and appetizing, at a moderate cost. In this way the patron knows what he wants when he takes up his tray. He goes to the stations along the counter where the particular items of the suggested menu are to be found, and in this way the service is speeded. Then, too, the management selling a large quantity of few dishes, as would be the case in this type of operation, could operate more economically than by providing a multitude of dishes for selection and having a larger proportion of left-overs.

To illustrate a typical menu for this purpose:

Bread or roll and butter..... 4c
Sausage and mashed potato..... 15c
Lima beans 7c
Sliced tomato 10c
Apple pie 8c
Coffee, tea or milk..... 5c

This would total forty-nine cents. It is a family meal, and would satisfy a very large number of patrons of the average cafeteria besides increasing the capacity of the room for business by the service-speeding quality, and the patrons be served with more nourishing foods than if they made their selection without such guidance as above indicated.

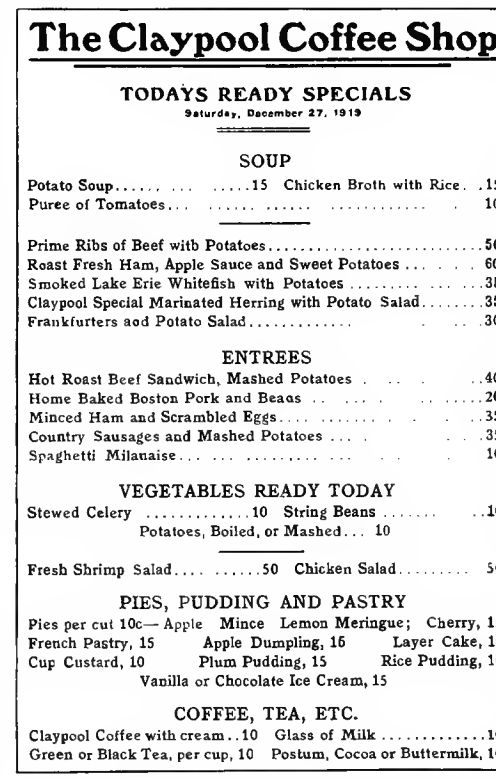
Selection at Illinois Cafeteria, Chicago

There is no printed bill of fare, other than the dishes bulletined in large letters over the serving counters. The following list is typical of the selection offered for one day:

SOUPS: Lima bean, 07; Navy bean, 07; Corn, 07; Vegetable, 07; Tomato & Rice, 07; Vermicelli, 07; Noodle, 07; Pea, 07; Split pea, 07; Beef broth, 07; Barley, 07; Chicken, 10; Chicken egg drop, 10; Clam chowder, 10.

FISH: Halibut steak, 20; Broiled trout, 20; Broiled whitefish, 20; Boiled salmon, 20; Creamed codfish, 20.

ENTRIES: Beef stew, 16; Veal stew, 16; Lamb stew, 16; Beef pie, 25; Corned beef hash, 15;



The Claypool Coffee Shop

TODAYS READY SPECIALS
Saturday, December 27, 1919

SOUP
Potato Soup..... .....15 Chicken Broth with Rice. .15
Puree of Tomatoes..... 10

Prime Ribs of Beef with Potatoes.....50
Roast Fresh Ham, Apple Sauce and Sweet Potatoes 60
Smoked Lake Erie Whitefish with Potatoes 35
Claypool Special Marinated Herring with Potato Salad.....35
Frankfurters and Potato Salad..... .30

ENTREES
Hot Roast Beef Sandwich, Mashed Potatoes 40
Home Baked Boston Pork and Beans 20
Minced Ham and Scrambled Eggs..... .35
Country Sausages and Mashed Potatoes 35
Spaghetti Milanaise..... 10

VEGETABLES READY TODAY
Stewed Celery .....10 String Beans 10
Potatoes, Boiled, or Mashed... 10

Fresh Shrimp Salad..... .....50 Chicken Salad..... 50

PIES, PUDDING AND PASTRY
Pies per cut 10c—Apple Mince Lemon Meringue; Cherry, 15
French Pastry, 15 Apple Dumpling, 16 Layer Cake, 15
Cup Custard, 10 Plum Pudding, 15 Rice Pudding, 10
Vanilla or Chocolate Ice Cream, 15

COFFEE, TEA, ETC.
Claypool Coffee with cream..10 Glass of Milk 10
Green or Black Tea, per cup, 10 Postum, Cocoa or Buttermilk, 10

From The Claypool, Indianapolis.

Corned beef and cabbage, 30; Genuine calf liver and onions, 30; Creamed sweetbreads, 35; Frank-

Socrates brought Philosophy from the Clouds, but we have dragged her into the Kitchen.

The Coffee Shop

HOTEL BEST

Potatoes, Bread and Butter served with Meat and Fish Orders.

SOUPS

To Order (with Crackers)

Chicken 15 Tomato 15 Clam Chowder 15
Chilli Con Carne 10 Oyster Stew 25

RELISHES

French Dressing 10 Olive Oil 10 Olives 10
Sweet Pickles 10 Dill Pickles 10
Longhorn Cheese 20

FISH AND OYSTERS

Boiled Mackerel with drawn butter 25 Oysters Broiled with Bacon 45
Sardines with Crackers 30 Oysters Fried (6) 35
Salmon Flakes 35 Lobster with Crackers 50

STEAKS. CHOPS. HAM. ETC.

Pork Chop (1) 25, (2) 40
T-Bone Steak 45 Beef Tenderloin Steak 60 Broiled Ham 35
Sirloin Steak 50 Double portion served for two $1.00
Baked Beans with Pork 20 Fried Onions with above 10
Our Corned Beef and Beans are always hot 35c

VEGETABLES

Stewed Corn 10 Tomatoes 10 Green Peas 10 Fried Onions 10

POTATOES

American Fried 05 French Fried 10 Hash Browned 10 Lyonnaise 10

OMELETS

Plain 20 Jelly 25 Oyster 40 Cheese 30 Ham 30
Bread and Butter served with above orders

SANDWICHES

Cold Roast Beef 15 Pork Chop 20 Ham on Bun 10
Hamburger 10 Ham and Egg 20 Cheese (American) 15
Special Ham Sandwich 15 Corned Beef Sandwich 15
Hot Roast Beef with Potatoes 20 Order of Rolls or Bread and Butter 10

HOME MADE PASTRY AND DESSERT

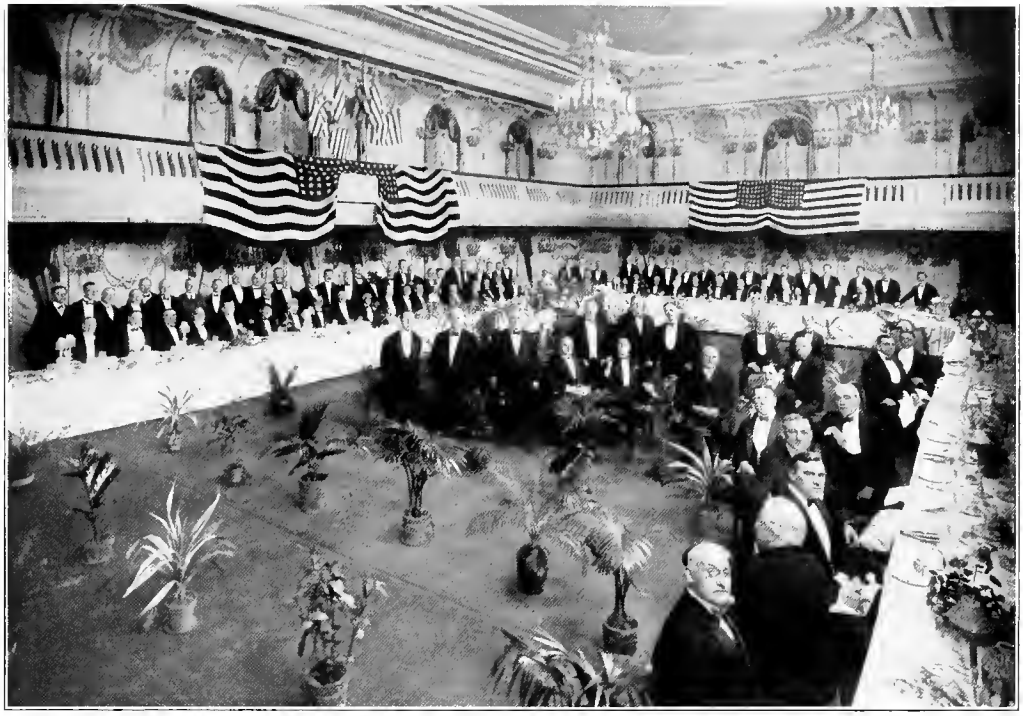
Ice Cream 10 Cookies (2) 05 Layer Cake 10 Puddings 10 Apple Sauce 05
Doughnuts (2) 05 Stewed Prunes 05 Sliced Oranges 10 Coffee Shop Roll 10
Chocolate Eclairs 10 One-half Grapefruit 10 Swedish Kaffebrod (3) 10
Pies (cut) 10, a la Mode 15 Baked Apple with Cream 10

DRINKS

Coffee 05 Tea (pot) 10 Milk 05 Chocolate 10 Buttermilk 05 Postum (pot) 10

Please report any inattention to the Manager

From Hotel Best, Galva, Ill.



Banquet in honor of Henry J. Bohn at The Blackstone, Chicago.

furts and kraut, 25; Goulash and noodles, 22; Hamburger and onions, 25; Calf liver and bacon, 30; Liver sausage, brown potatoes, 28; Lamb chop, each, 20; Ox tongue and spinach, 30; Pot roast and noodles, 25; Pork tenderloin, fried, country style, 35; Pork chop, 20; Spare ribs and kraut, 25; Scrambled eggs and calf brain, 30; Tenderloin steak, 30; Thuringer sausage and potato salad, 25; Turkey giblets, 25; Vienna loaf, creole sauce, 18; Veal chop, 20.

ROASTS: Roast beef, 20; Roast ham and spinach, 30; Kassler ribs and spinach, 30; Roast lamb, mint sauce, 30; Roast pork, apple sauce, 30; Roast veal, 30; Roast chicken, 45; Roast duck, 45; Roast goose, 45; Roast turkey, 50.

VEGETABLES: Mashed & boiled potatoes, 08; New potatoes, 10; Fried potatoes, 10; Baked beans, 10; Kidney beans, 08; String beans, 08; New asparagus, 15; Steamed rice, 08; Mashed turnips, 08; Stewed tomatoes, 08; Spinach, 08; Peas, 08; Macaroni, 09; Spaghetti, 09.

SALADS: Cottage cheese, 10; Cabbage, 10; Pineapple, 12; Pea, 12; Combination, 15; Bean, 15; Shrimp, 15; Crabmeat, 15; Salmon, 15; Sardine, 15; Chicken, 15; Egg, 15; Head lettuce & tomato, 15; Head lettuce & dressing, 15; Sliced cucumbers, 15; Sliced tomatoes, 15; Boiled egg, 08; Green onions, 01; Radishes, 01; Celery, 04.

DESSERTS: Pumpkin pie, 10; Apple pie, 10; Peach pie, 10; Pineapple pie, 10; Blueberry pie, 14; Blackberry pie, 14; Strawberry pie, 15; Cherry pie, 15; Chocolate cream pie, 12; Pineapple cream pie, 12; Lemon cream pie, 12; Assorted cookies, each, 02; Ginger cookies, each 03; Peaches, 10; Apricots, 10; Sliced pineapple, 10; Cherries, 10; Strawberries, 15; Strawberries & cream, 20; Rice pudding, 10; Marmalade, 04; Oranges, 10; Bananas, 07; Apples, 08; Vanilla ice cream, 08; Chocolate ice cream, 08; Doughnuts, each, 05; Cup cakes, each, 03; French pastry, 15; Assorted layer cake, 08; Raisin cake, 08; Sponge cake, 08; Fruit cake, 10; Apple short cake, 15; Cherry short cake, 15; Strawberry short cake, 20; Peach short cake, 20; Preserved figs, 12; Blackberries, 10; Strawberry ice cream, 08; New York ice cream, 08; Tuttifrutti ice cream, 10; Maple ice cream, 10; Orange ice, 08; Pineapple ice, 08; American cheese, 05; Camembert cheese, 10; Neufchatel cheese, 10; Bread, plain, 02; Bread, raisin, 03; Rolls, 03; Butter, 02.

BEVERAGES: Coffee, 06; Tea, 07; Ice tea, 07; Milk, bottle, 08; Milk, glass, 07.

Feature the simple foods.

Game dishes have almost disappeared from the bills of fare.

A cafeteria slogan: Heaven helps those who wait on themselves.

The consistently priced bill of fare reflects provision market conditions.

China breakage is not so great since the advent of dishwashing machines.

The book of drinking songs and the barkeeper's guide are cobwebbed on the library shelf.

Hotel Cleveland

PORTIONS FOR ONE PERSON ONLY

LUNCH ROOM

FRUIT AND PRESERVES

Apple 15 Orange 15 Stewed Rhubarb 20
Baked Apple 20 with Cream 25 Banana 10, Sliced with Cream 20
Stewed Prunes 15, with Cream 20 Grape Fruit (½) 20 Preserved Figs 30 Cherry Jam 20
Strawberry or Raspberry Jam 25 Kumquat, Grape Fruit or Orange Marmalade 25
California Pears, Peaches or Apricots 20
White Cherries 25 Apple Butter 10 Peach Butter 10
Orange or Grape Fruit Juice 25 Honey Comb or Strained 25

CEREALS, ETC.

Corn Bread, Muffins, Rolls or Bread and Butter 5 French Toast 35
Crackers or Wafers 5 Oatmeal 20 Cream of Wheat 20 Boiled Rice 20
Corn Flakes 20 Post Toasties 20 Puffed Rice 20 Puffed Wheat 20
Grape Nuts 20 Shredded Wheat Biscuits 20
Rice, Buckwheat or Wheat Cakes with Maple Syrup 20
Fried Hominy 20 Cream Waffles 20 Fried Corn Meal Mush 20
Bowl of Milk 20, Half and Half 35 Bowl of Cream 45 with Bread or Crackers 5¢ extra
Dry or Buttered Toast 10 Tea Ring or Cinnamon Cake 10 Zwiebach 10
Milk Toast 25 Cream Toast 35

EGGS, ETC.

Boiled 30 Fried 35 Shirred 40 Scrambled 40 Fried with Ham or Bacon 60
Two Poached Eggs on Toast 40 Codfish Cake 40
Omelettes: Plain 45 Creole 60, with Jelly 60
Fried Ham or Bacon 50 Jones Dairy Farm Sausages 50 Calf Liver 40
Corned Beef Hash 50 Pork Chop 60 Calf Liver with Bacon 60
Cold: Ham 60 Ox Tongue 50 Roast Beef 55 Cervelat or Liver Sausage 40
Potatoes: Home Fried 15 Stewed in Cream 20 Potato Salad 15

SANDWICHES -ETC

Ham 20 Tongue 20 Corned Beef 15 Swiss Cheese 20 Combination 35
Egg Sandwich 20 Cold or Hot Roast Beef Sandwich 50 Lettuce and Egg 25
Ham and Egg Sandwich 35 Club 50 Brick Cheese 20 Chicken Sandwich 40
Salmon Salad 50 Cold or Hot Pork Sandwich 50 Sardines Boneless per can 55
Cold Sliced Chicken 75

COFFEE, TEA, ETC.

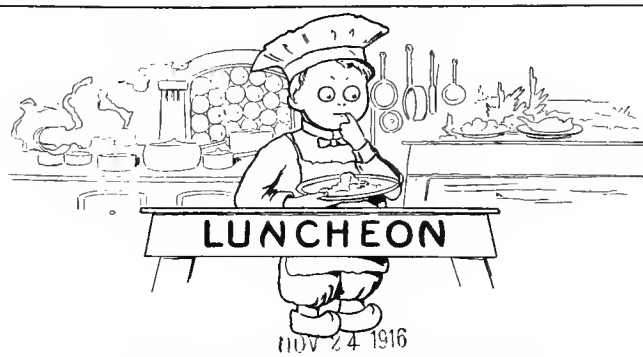
Coffee 10 Iced Tea or Iced Coffee 15 Cocoa 15 Chocolate 15 Postum 10
Tea: English Breakfast, Oolong, Ceylon, Orange Pekoe, Green, Russian or Mixed, per pot 10
Pasteurized Milk, Half-Pint 10 Lactic Buttermilk 10 Glass Half and Half 30
Glass of Cream 45 Sweet Cider 20

READY AT 11:30 A. M.

Apple Pie 10 Cream Pie 10 Fruit Pie 15 Cup Custard 15 Doughnuts 10
Cottage Cheese Cake 10 Cold Rice Pudding 15 French Pastry 15
Vanilla or Chocolate Ice Cream 15 Water Ice 10 Pie a la Mode 10¢ Extra

Not Responsible for Hats, Coats, Etc. *No Service Less Than 20 Cents*

From Hotel Cleveland, Cleveland, Ohio.



NOV 24 1916

SAVARIN LUNCH ROOM

Cape Cod 30 *Oyster Stew 40* *Wickford's 30* *Sweet Cider 10*

RELISHES

Ripe California Mammoth Olives 40 *Dill Pickle 10*

SOUPS TO-DAY:-

Clam Chowder 20

Purée Saint Germain 20

Clam Broth 20 *Okra Creole 20*

FISH TO-DAY:-

Chicken Halibut Egg sauce 40

Crabflakes Mornay 50

Broiled Kingfish 60

ENTREES TO-DAY:-

Lamb Fries Créole 50

Philadelphia Sausage with Sauerkraut 50

Braised Beef Flemish Style 60

Stuffed Turkey Cranberry sauce 85

Baked Beans (hot or cold) 25 *Roast Beef with hashed creamed potatoes 55*

Imported Frankfurters with sauerkraut or potato salad 45

SANDWICHES

Hot Roast Beef 40 *Ham 15* *Cheese 15* *Tongue 25* *Chicken 30*

SALADS

Lettuce 25 *Tomato 25* *Cucumber 25* *Asparagus 40*

Chicken or Lobster 75

VEGETABLES IN SEASON

String Beans 25 *Peas 25*

POTATOES

Baked 10 *Mashed 10* *Hashed in cream 15*

DESSERTS

Deep Dish Apple Pie 20 Orange Cream Pudding 15

Cocoanut Custard Pie 15

Rice Pudding 15 *Custard Pudding 15* *Apple Pie 15* *Custard Pie 15*

French Pastry 10 *Chocolate, Coffee or Vanilla Eclair 10* *Napoleon 15*

ICE CREAM

Vanilla 20 *Chocolate 20* *Fresh Peach 20*

FRUITS IN SEASON

Baked Apple 15 with cream 20 *Apple 10* *Orange 15*

Stewed Prunes 15 with cream 20 *Banana 10 sliced in cream 20*

CHEESE

Gruyère, Roquefort, Camembert or Cream 25

COFFEE, TEA, ETC.

English Breakfast, Ceylon, Oolong or Orange Pekoe 15

Coffee (all you want) 15 extra cream 5

Milk, Briarcliff, small bottle 10 *Buttermilk, per glass 10*

Cream, per glass 20 *Demi Tasse 10* *Horlicks Malted Milk 15*

Milk, per Bowl, Half and Half with Crackers 35

From Cafe Savarin, New York.

CAFETERIA STANDARDS & METHODS OF ATTAINING THEM

By Nola Treat and Lenore Richards, Division of Home Economics

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The cafeteria, for economic reasons, is growing in popularity. It means quick service and inexpensive food, a saving in time and money. Since the cafeteria will probably continue to grow in popularity, this bulletin has been prepared as a guide to cafeteria managers and as an aid to students of institutional management and lunch-room work. It is the result of practical experience, much of the material having taken shape as instructions to workers, which accounts for the simple form of its contents.

Cafeteria aims are presented first, along with problems involved in cafeteria service. The problems are then taken up separately, each with a particular purpose in view, and the means of accomplishing it.

There is much to criticise in present-day cafeterias. They have acquired, and justly, a reputation for noise, confusion, haste, and, too frequently, for mediocre food. It is hoped that this bulletin may help cafeteria managers to see that cafeterias may have standards in food as high as the best; that the cafeteria does not necessarily mean noise, haste, and confusion; and that in these busy days to serve the public quickly and satisfactorily is a real art.

Cafeteria Aims

The cafeteria aims are:

To serve at the lowest possible cost, food which is properly cooked, attractive in appearance, and of such variety as will allow the choice of a well-balanced meal.

To serve a maximum number of people in a minimum of time with a minimum of labor.

To make the surroundings of the patron inviting, pleasant and restful.

Many cafeterias seem to proceed on the assumption that because the food is to be low in cost it may also be poor in quality. This is shown by the fact that food standards in cafeterias are often low. Poorly prepared food, unattractive servings, and a preponderance of cheap bakery products are too common. Because their menus include such a number and variety of dishes, some cafeteria managers seem to disregard all dietetic rules and disclaim any responsibility for the meal which the

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Chittenden Lunch Room

Service from 6 to 11 A. M.

FRUITS AND PRESERVES

Grape Fruit (half) .10 — Strawberry Preserves .10
Baked Apple 10 with Cream .15 — Preserved Imp. Figs 10 with Cream 15
Stewed Prunes 5 with Cream .10 — Honey in Comb (Ind.) .15
Oranges 5 Sliced .10 — Apple Sauce 5
Banana 5 Sliced with Cream 10 — Raspberry Preserves .10
Fresh Strawberries and Cream .15 — California Peaches .10

DAIRY DISHES

Bread, Cakes, Etc.

Oatmeal with Milk 10 with Cream 15 — Corn Flakes with Milk 10 with Cream 15
Shredded Wheat Biscuit with Milk 10 with Cream 15
Puffed Rice with Milk 10 with Cream 15
Grape Nuts with Cream .10 — Cream Toast .20
Hot Milk Toast .10 — Dry or Buttered Toast 5
Wheat, Raleh or Graham Bread with Butter 5
Bread or Crackers with Bowl of Milk .10 — Doughnuts 5
Graham Crackers with Bowl of Milk .10 — Half and Half with Bread or Crackers .15
Zwieback or Rolls with Butter .5 — Half and Half with Graham Crackers 15
Three Buckwheat, Corn or Wheat Cakes with Maple Syrup .10

EGGS, ETC

Bread and Butter Included

Two Boiled or Fried Eggs 15 with Ham or Bacon .25
Two Scrambled Eggs 15 with Ham or Bacon .25
Three Scrambled on Toast .25 — Two Shirred Eggs .20
Poached Egg, plain 15 on Toast .20
Plain Omelette, Two Eggs 15 with Ham or Bacon .25

MISCELLANEOUS

Bread and Butter Included

Broiled or Fried Ham with Fried Potatoes .20
Broiled or Fried Bacon with Fried Potatoes .20
Country Sausage Cakes .20 — Codfish Cakes .20

SANDWICHES

Fried Egg Sandwich .10 — Fried Ham Sandwich .10
Fried Bacon Sandwich .10 — Fried Ham and Egg Sandwich .15

POTATOES

German Fried 5 — French Fried 5

BEVERAGES

Coffee 5 — Buttermilk 5
Sweet Milk 5 — Instant Postum 5
Cocoa 5 — Half and Half .10
Tea 5 — Horlick's Malted Milk .10

Any Suggestions of our Patrons will be cheerfully received and considered

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Chittenden Lunch Room

Service from 11 A. M. to 2 P. M.

FRUITS AND PRESERVES

Grape Fruit (half) .10 — Stewed Prunes 5 with Cream .10
Baked Apple with Cream .10 — Orange (whole) 5 Sliced .10
Fruit Cocktail 10 with Ice Cream .15 — Banana (whole) 5 Sliced with Cream 10
Fresh Strawberries with Cream .15 — Strawberry or Raspberry Preserves .10
Stewed Rhubarb 10

RELISHES

Celery 15 — Sliced Tomatoes 15 — Radishes 5 — Young Onions 5
Olives 10 — Stuffed Mangoes 10 — Dill Pickles 5 — Sweet Pickles 5
Pickled Onions 5 — Chow Chow 10 — Sliced Bermuda Onions 5

OYSTER STEWS

Plain Stew .15 — Milk Stew .20

READY TO SERVE

Bread and Butter Included

Consomme 10 — Puree of Peas 10
Roast Beef, Mashed Potatoes String Beans 25
Pork Chops, Apple Sauce German Fried Potatoes 25
String Beans 10 — Roast Beef 20
Old Fashion Strawberry Shortcake 10
Sliced Fresh Pineapple 10

SANDWICHES

Hot Roast Beef Sandwich with Mashed Potatoes .20
Ham Sandwich .10 — Beef Tongue Sandwich .10
Chicken Sandwich .15 — Club Sandwich .25
Domestic Swiss Cheese Sandwich .10 — Fried Egg Sandwich .10

COLD MEATS

Potato Salad, Bread and Butter Included

Roast Beef .20 — Boiled Beef Tongue .20
Boiled Ham .20 — Sliced Chicken .25
Cold Pork and Beans .10 — Cold Pork .20

SALADS, ETC.

Lettuce, Plain 10 with French or Burkee's Dressing .15
Sliced Tomatoes 15 with French or Burkee's Dressing .20
Potato Salad, Cold Slaw or Beets 10 — Columbia River Salmon Salad .20
Kippered Herring, Ind .15 — Catalina Tunafish .20
Sardines, Bordelaise .25

PIES, PASTRY AND ICE CREAM

Pies, per Cut 5 a la Mode .10 — Layer Cake 5
French Pastry .10 — Cup Custard 10
Rice Pudding 5 with Cream .10 — Charlotte Russe .10
Cake, per Cut 5 — Delta Sugar Wafers 10
Strawberry Shortcake .15 — Ice Cream .10

CHEESE

Wafers or Bread Included

Domestic Swiss 10 — Philadelphia Cream 10 — American 10

BEVERAGES

Coffee, per Cup, with Cream 5 — Buttermilk 5
Tea, per Cup 5 — Half and Half .10
Cocoa 5 — Instant Postum 5
Sweet Milk (bottle) 5 — Horlick's Malted Milk .10

Morning and Noon Cards, The Chittenden Hotel Lunch Room, Columbus, O.

patron selects. Patrons often find it impossible to choose a meal that is not too high in starch or protein and lacking in fresh fruits and vegetables. Variety in desserts, for instance, may mean a hot pudding, a cold pudding, fruit in some form, pie, cake, or ice cream, not half a dozen kinds of pastry and as many kinds of cake. There is little doubt that cafeterias serve too great a variety, and regular customers grow weary of the same foods served every day. A good variety does not mean serving everything on the market.

To serve the maximum number of people in a minimum of time with a minimum of labor involves a proper counter arrangement. A counter should be long and straight. An arrangement of counter, checking desk, water supply, and cashier's desk which sends the patron from the entrance to the cashier's desk with the fewest possible turns gives the most rapid service. Turning corners means a slowing up and a consequent resistance to overcome before the patron can "get going" again. Skillful and wide-awake counter girls also expedite service.

The idea that a cafeteria may be inviting, pleasant, and even restful is a comparatively new one. There is no reason why a cafeteria should not be as attractive in appearance as a tearoom. The furniture should perhaps be simpler—less pretentious and less expensive—but it need not be ugly and uninteresting. Walls in one tone, free from unsightly posters, furniture arranged with some regard for the shape of the room, and simple draperies at the windows make an attractive dining-room. Devices for screening the counter and its line of patrons from view add to the "tea room" atmosphere.

To accomplish these aims involves consideration of the following:

1. Counter service, steam table, bread and butter counter, salad and dessert counter, beverages.
2. Dining-room service.
3. Checking trays.
4. Cashier work.

Aims in Counter Service

Attractiveness and cleanliness of food, equipment and workers, quiet efficiency in service, standardized servings, order and system.

To accomplish the above aims involves: Counter arrangement, preparation for service of meal, standardization of servings, directions to workers.

Counter Arrangement Like Bill of Fare

Foods should be arranged in order of menu.—A counter should read like a bill of fare. Reversing

Chittenden Lunch Room

Service from 5 to 8 P. M.

SOUPS AND OYSTERS

Mock Turtle ..... 15 — Chicken Gumbo 15
Plain Stew ..... 15 — Clear Green Turtle 25
Milk Stew ..... 20 — Cream Stew 25

RELISHES

Celery 15 — Radishes 5 — Young Onions 5 — Sliced Tomatoes 15
Green or Ripe Olives 10 — Stuffed Mangoes 10 — Dill Pickles 5
Pickled Onions 10 — Sweet Pickles 5 — Sliced Bermuda Onions 5

READY TO SERVE

Bread and Butter Included

Consomme 10 — Chicken Okra Soup 10

Roast Beef, Mashed Potatoes, Wax Beans 25

Steak Minute, French Fried Potatoes 25

Wax Beans 5 — Stewed Tomatoes 5

Old Fashion Strawberry Shortcake 10

Sliced Fresh Pineapple 10

MISCELLANEOUS SELECTIONS

Bread and Butter Included

Small–Steak ..... 25 — Pork Chops with Apple Sauce (2) 25
Fried Ham or Bacon 15 with Two Eggs 25
Three Scrambled on Toast ..... 25 — Two Shirred Eggs 20
Poached Eggs plain 15 on Toast ..... 20 — Two Boiled or Fried Eggs 15
Plain Omelette, Two Eggs 15 with Ham or Bacon 25
Tenderloin Steak Sandwich 25

POTATOES

German Fried ..... 5 — French Fried 5

SANDWICHES

Boiled Ham Sandwich ..... 10 — Chicken Sandwich 15
Cold Roast Beef Sandwich ..... 15 — Fried Egg Sandwich 10
Club Sandwich ..... 25 — Sardine Sandwich 15
Fried Ham and Egg Sandwich ..... 15 — Swiss Cheese Sandwich 10
Beef Tongue Sandwich ..... 10 — Combination Sandwich 15

COLD MEATS

Potato Salad, Bread and Butter Included

Roast Beef ..... 20 — Boiled Ham 20
Sliced Chicken ..... 25 — Sardines in Oil (box) 25
Corned Beef 15

SALADS, ETC.

Lettuce Plain 10 with French or Durkee's Dressing 15
Sliced Tomatoes ..... 15 — Lettuce and Tomatoes 20
Potato Salad or Cold Slaw ..... 10 — Salmon Salad 20
Sardines, Bordelaise ..... 25 — Crabmeat Salad 25
Kippered Herring, Ind. ..... 15 — Catalina Tunafish 20

PIES, PASTRY AND ICE CREAM

Pies, per Cut 5 a la Mode ..... 10 — Strawberry Short Cake 15
French Pastry ..... 10 — Cup Custard 10
Rice Pudding 5 with Cream ..... 10 — Charlotte Russe 10
Cake, per Cut ..... 5 — Lady Fingers 10
Ice Cream 10

CHEESE

(With Bread or Wafers)

Domestic Swiss ..... 10 — Philadelphia Cream 10
Cottage ..... 10 — American 10

BEVERAGES

Coffee, per Cup with Cream ..... 5 — Buttermilk 5
Tea, per Cup ..... 5 — Instant Postum 5
Cocoa ..... 5 — Horlick's Malted Milk 10
Sweet Milk (bottle) ..... 5 — Half and Half 10

Chittenden Lunch Room

NIGHT SERVICE

FRUITS AND PRESERVES

Grape Fruit (half) ..... 10 — Orange 5 Sliced 10
Baked Apple with Cream ..... 15 — Preserved Figs 10 with Cream 15
Stewed Prunes 5 with Cream ..... 10 — Honeycomb (Ind.) 15
Banana 5 Sliced with Cream ..... 10 — Strawberry Preserves 10
Apple Sauce ..... 5 — Raspberry Preserves 10
Fresh Strawberries with Cream ..... 15 — California Peaches 10

DAIRY DISHES, BREAD AND TOAST

Oatmeal with Milk 10 with Cream 15 — Hot Milk Toast 10
Corn Flakes with Milk 10 with Cream 15 — Cream Toast 20
Shredded Wheat Biscuit with Milk 10 — Dry or Buttered Toast 5
Shredded Wheat Biscuit with Cream 15 — Doughnuts 5
Grape Nuts with Cream ..... 10 — Zwieback 5
Boiled Rice with Bowl of Milk ..... 10 — Fried Mush with Maple Syrup 10
Bread or Crackers with Bowl of Milk 10 — Half and Half with Bread & Crackers 15
Graham Crackers with Bowl of Milk 10 — Half and Half with Graham Crackers 15
Wheat, Raisin or Graham Bread with Butter 5

RELISHES

Celery 15 — Radishes 5 — Young Onions 5 — Sweet Pickles 5
Sliced Tomatoes 15 — Green or Ripe Olives 10 — Dill Pickles 5
Pickled Onions 10 — Sliced Bermuda Onions 5

SOUPS AND OYSTER STEWS

Clear Green Turtle ..... 25 — Mock Turtle 15
Chicken Gumbo 15
Plain Oyster Stew 15 — Milk Stew 20 — Cream Stew 25

MISCELLANEOUS SELECTIONS

Bread and Butter Included

Fried Ham or Bacon 15 with Two Eggs 25
Two Poached Eggs, plain 15 on Toast 20
Two Eggs, Boiled or Fried ..... 15 — Omelette, Plain, Two Eggs 15
Omelette with Ham or Bacon ..... 25 — Two Shirred Eggs 15
Baked Beans ..... 10 — Three Scrambled Eggs 15
Tenderloin Steak Sandwich 25

POTATOES

German Fried ..... 5 — French Fried 5

SALADS

Lettuce, Plain 10 with French Dressing 15 — Kippered Herring (Ind.) 15
Salmon Salad ..... 20 — Sliced Tomatoes 15
Lettuce and Tomatoes ..... 20 — Potato or Cold Slaw 10
Catalina Tunafish ..... 20 — Crabmeat Salad 25

COLD MEATS, ETC.

Roast Beef ..... 20 — Boiled Ham 20
Roast Pork ..... 20 — Boiled Tongue 25
Sliced Chicken ..... 25 — Sardines, Imported (per can) 25
Sardines, in Tomato Sauce 25

SANDWICHES

Roast Beef 10
Ham Sandwich ..... 10 — Tongue 10
Ham and Egg ..... 15 — Domestic Swiss Cheese 5
Chicken ..... 15 — American Cheese 5
Bread and Butter ..... 5 — Club Sandwich 25

PIES, PASTRY AND ICE CREAM

From Our Own Bakery

Pies, per Cut ..... 5 — Strawberry Shortcake 15
Rice Pudding 5 with Cream ..... 10 — Vanilla or Chocolate Ice Cream 10
Eclairs ..... 10 — French Pastry 10
Pie a la Mode ..... 10 — Cup Custard 10
Cake, per Cut 5

BEVERAGES

Cup of Coffee with Cream ..... 5 — Milk 5
Tea, per Cup ..... 5 — Buttermilk 5
Cocoa ..... 5 — Half and Half 10
Postum ..... 5 — Horlick's Malted Milk 10

Any Suggestions of Our Patrons will be Cheerfully Received and Considered.

Afternoon and Night Cards, The Chittenden Hotel Lunch Room, Columbus, Ohio.

Not Responsible for loss of Personal Property

MENU

Please Pay Checks to Cashier

OYSTERS, CRABS, ETC

Crab Meat Cocktail 30 — Crab au Gratin 75 — CRACKED CRAB WITH MAYONNAISE 60
Crab a la Newberg on Toast 85 — Creamed Crab on Toast 75
Crab Louis, Thousand Island Dressing 30-60
Picked Crab Meat Fried in Butter 85 — Picked Crab 60 — Hot Crab Sandwich 60
OLYMPIA OYSTERS (in Season)
Cocktail 30 — Plain Pan Roast 50 — Oyster Sandwich 50 — Fancy Pan Roast 60 — Milk Stew 60
Raw on Plate 50 — Fried 60 — Fancy Pepper Roast 60

RELISHES

Mill's Pickles 10 — Celery 25
Head Lettuce 20-35 — Ripe Olives 15 — Sliced Tomatoes 30

SOUPS AND BOUILLONS

Chicken Broth 15 — Tomato Bouillon 15 — Beef Broth 15
Clam Bouillon 15

FISH

Halibut Steak 60 — Filet of Halibut, Tartar Sauce 60 — Salmon Steak 60

EGGS AND OMELETTES

Scrambled 30 — Shirred 35 — Boiled (2) 30; (3) 40 — Poached Plain 35 — Fried (2) 30; (3) 40
Omelette with Chicken 60 — Spanish Omelette 60
Omelette with Tomatoes 60 — Cheese Omelette 60 — Fried with Bacon 60
Fried with Ham 60 — Omelette Plain 60 — Omelette with Ham or Bacon 60 — Parsley Omelette 60
Omelette with Minced Ham or Bacon 75 — Omelette with Green Peppers 60
Poached Eggs, Vienna 75 — Omelette with Jelly 60
Bread and Butter included

STEAKS AND CHOPS

Pork Chops, Country Gravy 75
T Bone Steak (for one) $1.25 — Special T Bone Steak (for two) $2 00
Small Steak, Country Gravy 55 — Razelwood Old Fashioned Steak 60
Top Sirloin Steak 60 — Tenderloin Steak 55 — Special Sirloin Steak 85
Veal Cutlets, Plain 60 — Veal Cutlets, Breaded or with Tomato Sauce 65
Ham Hazelwood 60 — 2 Lamb Chops 55; 3 Lamb Chops 75
Bacon or Ham and Oregon Ranch Eggs 60 — Fried Ham 50 — Fried Bacon 45
Mashed Potatoes 10 — Baked Potatoes 15 — French Fried Potatoes 20

SAUCES, ETC.

(Served with Meat Orders)
Country Gravy 15 — Fried Onions 15 — Creole 20 — Spanish 20
Rasher of Bacon (two Strips) 15

MISCELLANEOUS

Golden Buck 75
WELSH RAREBIT ON TOAST 75 — CLUB-HOUSE SANDWICH 75
Hazelwood Baked Beans with Brown Bread 25 — Creamed Chicken on Toast 75 — Sardines 40
Chicken a la King on Toast 90
Boiled Rice and Cream 20 — Shrimp Cocktail 30 — Creamed Eggs on Toast 50
Shrimp a la Newberg 90
Hot Chicken Tamale 60 — Creamed Shrimp on Toast 75

COLD MEATS

Assorted Meats 75 — Roast Sirloin of Beef 60 — Roast Veal 60
Sliced Beef Tongue 60 — Ham 60 — Sliced Chicken 90

SANDWICHES

Deviled Beef 15 — Denver 60 — Chicken 40 — Veal 25 — Ham 20
Cold Roast Beef 25 — Sardine 25 — Club House 75 — Tongue 25
Peanut Butter 15 — Egg 20 — Swiss Cheese 25 — Cream Cheese 15 — Ham and Egg 40
Lettuce 10 — Pimento Cheese 15 — Fried Ham 30 — Hamburger 35
(Lettuce with Sandwiches 5 cents extra) — (Any Sandwiches made with Toast 5 cents extra)

SALADS

Head Lettuce, Roquefort Cheese Dressing 30-60
Chicken Salad 35 — Lettuce and Egg Salad 35 — Fresh Crab Salad 35 — Potato Salad 25
Sliced Tomatoes 30 — Cucumber and Tomato Salad 35 — Fruit Salad 35-70
Combination Salad 60
Asparagus Tips with Mayonnaise 35 — Lettuce and Tomato Salad 35
Head Lettuce 20-35 — Shrimp Salad 35 — Crab Louis, Thousand Island Dressing 30-60
Bread and Butter Included

POTATOES

American Fried Potatoes 15 — Lyonnaise Potatoes 25 — Hash Brown Potatoes 25
Au Gratin Potatoes 35 — French Fry 20 — Cottage Fry 25
O'Brien Potatoes 40

PASTRY

Pies (see daily specials)
Walnut Cake 20 — Pineapple Cake 20 — Angel Cake 20 — Lady Fingers 20 — Chocolate Cake 20
Cup Cakes 20 — Macaroons 20 — Toasted English Muffins 20 — Eccles Cake 20
Toasted Scotch Scones 20 — Butter Horns 20 — Devil's Food Cake 20

CHEESE

Swiss Cheese 25 — Cream Cheese 25 — Cottage Cheese and Cream 25

TOASTS, ETC

Milk Toast 25 — Boston Cream Toast 40 — Dry or Buttered Toast 10
French Toast 40 — Bowl Bread or Crackers and Milk 25 — Bowl Half and Half and Bread 35
American Toast 35

ICE CREAMS

French Ice Cream 25 — Neapolitan 25 — Princess 25 — Orange Ice 15
Vanilla 15 — Strawberry 15 — Chocolate 15 — Pineapple Ice 15

FRUITS, PRESERVES, JELLIES, ETC

Stewed Prunes 15 — Lemon Cling Peaches 25
BAKED APPLE AND CREAM 20 — Salted Almonds 15 — Apple Sauce 15
Sliced Oranges 25 — Orange Marmalade 15 — Grape Fruit 20-35
Bananas and Cream 25 — Sliced Pineapple 25 — Bartlett Pears 25

COFFEE, TEA, ETC.

Coffee, Cup 10 — Glass Half and Half 20 — Coffee, Pot (1) 15
Chocolate, Cup 15 — Double Jersey Milk 15 — Milk 10
Lemonade, Hot or Cold 20 — Instant Postum 15 — Demi Tasse 5
Lactoid 10 — Buttermilk 10 — Double Jersey Buttermilk 15 — Tea, Pot 15
HORLICK'S MALTED MILK, NOT OR COLD 20 — HORLICK'S MALTED MILK WITH EGG 30

NO SERVICE AT TABLES LESS THAN 10c

BREAD AND BUTTER INCLUDED WITH ALL MEAT, FISH AND EGG ORDERS

Bill of Fare of the Hazlewood Restaurant, Portland, Oregon.

counter arrangement, or in any way placing food out of the natural order of the menu, is disturbing to patrons and adds to the feeling of confusion that many experience in a cafeteria. Regular customers like to know where to find each kind of food. The counter arrangement, therefore, should be decided on and adhered to.

The arrangement of a counter is often reversed by placing the desserts or salads first. This is done usually for commercial reasons, since the percentage of profit may be higher on these articles than on meats.

Steam table follows same rule.—The steam table as well as the counter should be arranged in the order in which the foods would appear in a menu. This means soup and crackers first, then meats (preferably roast, followed by made dishes), potatoes and gravy, and then the vegetables and entrees. This calls for a fixed arrangement—soup and other foods in the same place at every meal.

How to place salads and desserts.—A standard arrangement of salad and dessert counter should also be used. The following is suggested:

Vegetable or meat salad, fresh fruit, fruit sauce, hot pudding, cold pudding, ice cream, cake, pie, beverages.

The bread and butter follow the steam table and precede the salads.

Order is essential.—All foods should be kept in horizontal and vertical rows; all servings of pie, for example, should be placed with points directed the same way. Cake should be placed in a similar manner. The counter looks better if the edges of plates or sauce dishes touch.

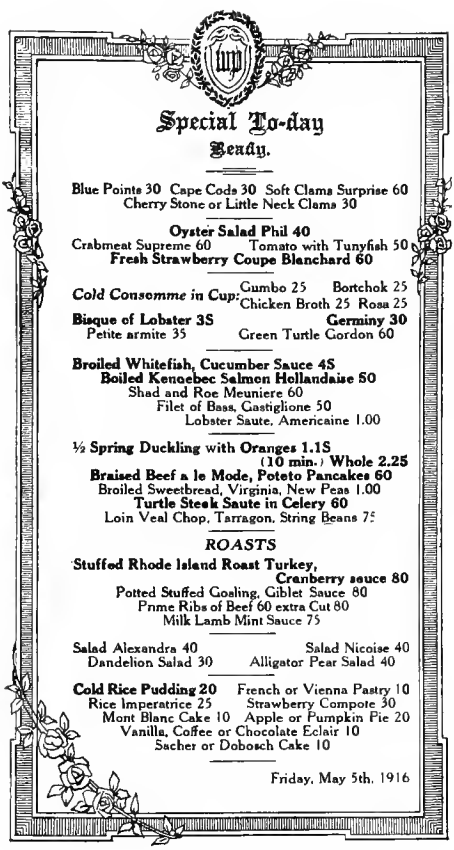
A space should be kept between different kinds of foods, especially when the supply of food is running low and it is desired to maintain the attractiveness of the counter.

Left-over foods should come first.—Left-over food may be served first, or perishable food, or food of which there is the greatest quantity, as those articles placed first on the counter usually sell best.

Color should be varied.—Much depends on the appearance of the counter. A one-color counter, that is, a counter displaying a buff-colored pie, a yellow cake, a snow pudding, a rice pudding, and apple sauce, should be avoided. A bit of color may be introduced in a basket of fruit or some bright gelatine. Desserts should not be served all in sherbet glasses or all in sauce dishes. The service may be varied by using both.

The placing of silver.—Silver may be placed first or last. For the convenience of the patron and economy in the amount of silver used, placing the silver last is to be preferred. However, it is sometimes found that placing the silver first makes the service more rapid.

The location of napkins.—It is customary to put



Special To-day

Beauty.

Blue Points 30 Cape Cods 30 Soft Clams Surprise 60
Cherry Stone or Little Neck Clams 30

Oyster Salad Phil 40
Crabmeat Supreme 60 Tomato with Tunyfish 50
Fresh Strawberry Coupe Blanchard 60

Cold Consomme in Cup: Gumbo 25 Borschok 25
Chicken Broth 25 Rosa 25

Bisque of Lobster 35 **Germiny 30**
Petite armite 35 Green Turtle Gordon 60

Broiled Whitefish, Cucumber Sauce 45
Boiled Kenebec Salmon Hollandaise 50
Shad and Roe Meuniere 60
Filet of Bass, Castiglione 50
Lobster Saute, Americaine 1.00

½ Spring Duckling with Oranges 1.15
(10 min.) Whole 2.25
Braised Beef a la Mode, Potato Pancakes 60
Broiled Sweetbread, Virginia, New Peas 1.00
Turtle Steak Saute in Celery 60
Loin Veal Chop, Tarragon, String Beans 75

ROASTS

Stuffed Rhode Island Roast Turkey,
Cranberry sauce 80
Potted Stuffed Gosling, Giblet Sauce 80
Prime Ribs of Beef 60 extra Cut 80
Milk Lamb Mint Sauce 75

Salad Alexandra 40 Salad Nicoise 40
Dandelion Salad 30 Alligator Pear Salad 40

Cold Rice Pudding 20 French or Vienna Pastry 10
Rice Imperatrice 25 Strawberry Compote 30
Mont Blanc Cake 10 Apple or Pumpkin Pie 20
Vanilla, Coffee or Chocolate Eclair 10
Sacher or Dobosch Cake 10

Friday, May 5th, 1916

From The William Penn, Pittsburgh.

the napkins by the silver, though some cafeterias find that time is saved by putting them on the checker's desk where the patron may take them as his tray is being checked.

Preparation for Service

Steam and gas equipment must be hot.—The steam table, coffee urns, plate and roll warmers should be hot at least half an hour before the time of serving.

Ice equipment must be cool.—Salad counters and water coolers should be iced long enough before the service hour to be thoroly chilled.

Small equipment should be at hand.—All plates, sauce dishes, and soup bowls should be placed conveniently. Small plates should be provided for crackers served with the soup. At the steam table the required number of forks, spoons and ladles should be ready for use in serving. Towels should be at hand for emergencies and for keeping the counter clean.

Experience determines amounts of foods.—It is assumed that the proper amount of food will be prepared for the meal. As experience indicates the number of loaves of bread and pounds of butter used each meal, the proper amount should be cut in advance. The bread may be placed under the counter in boxes or on trays and covered with a damp cloth. When possible, the butter should be placed on trays and put into the refrigerator to be removed to the counter as necessary. An ade-

A LA CARTE MENU

OLYMPIA OYSTERS

Pure Cream Stew 75
Cocktail 35
Raw 60
Plain Stew 50
Milk Stew 50
Plain Pan Roast 50
Pepper Pan Roast 65
Creamed 70
Fry 60
Fried in Batter 60
Omelette 60
Oyster Sandwich 40
Fancy Pan Roast 65

EASTERN OYSTERS

Oyster Cocktail 35
Pure Cream Stew 70
Raw 50
Plain Stew 50
Milk Stew 50
Plain Pan Stew 50
Fancy Pan Roast 60
Pepper Pan Roast 65
Creamed 70
Six on half shell 50
Fry 60
Fried in Batter 60
Omelette 60
Oyster Sandwich 40

CRABS

Cocktail 35
Half, Cracked 40
Whole Cracked 60
Shredded and Stewed in Cream on Toast 60

FISH

Fried Tenderloin Sole, Tarter Sauce 50
Fried Salmon 50
Fried English Sole 45
Fried Sanddabs 50
Salmon Trout, Half 60; Whole 90
Boiled Norway Mackerel (Whole) 60
Fried Silver Smelts 45
Fried Flounder 45
Fried Halibut 50
Fried Black Bass 45

STEAKS AND CHOPS

Half Fried Spring Chicken 75; whole 1.40
Porterhouse Steak 1.20
T-Bone Steak 1.10
Sirloin Steak 1.00
Top Sirloin Steak 90
Small Breakfast Steak 75
Rib Steak 75
Plain Steak or Club 55
Three Lamb Chops 75
Mutton Chops 65
Pork Chops 65
Pork Chops, Breaded 75
Veal Cutlets 60
Veal Cutlets Breaded 70
Ham and Eggs 60
Bacon and Eggs 60
Ham, Fried 50
Bacon, Fried 50
Fried Calf's Liver 45
Calf's Liver with Onions 55
Calf's Liver with Bacon 60
Liberty Steak 50
Liberty Steak, Spanish 60
Liberty Steak, Smothered 60
Wright's Little Pig Sausage 50
Home-made Pork Sausage 50
Baked Pork and Beans, Boston Brown Bread 40
Calf's Brains and Scrambled Eggs 50
Minced Ham and Scrambled Eggs 50
Corned Beef Hash, Browned 40
Corned Beef Hash, Browned, and Egg 50
American Sausage, Potato Salad or Pickled Cabbage 45
Bacon with Fish Order, 2 Strips 20
Pork Tenderloin 65

COLD DISHES

Roast Pork 65
Roast Veal 60
Roast Lamb 60
Chicken 75
Turkey 90
Prime Rib of Beef 75
Individual Can of Sardines 50
Individual Can of Salmon 50
Ox Tongue, Boiled Ham or Corned Beef 50
Hard Boiled Eggs, two 30
Potato Salad Served With All Cold Meats

EGGS AND OMELETTES

Boiled, two 30; three 40
Fried, Scrambled or Omelette, two 30
Fried, Scrambled or Omelette, three 40
Ham Omelette 50
Green Pepper Omelette 50
Jelly Omelette 50
Poached Vienna, Pure Cream 60
Spanish Omelette 50
Cheese Omelette 50
Poached on Toast, two 35; three 45
French Fried Potatoes, Hot Rolls or Bread Served with All Meat, Fish and Egg Orders

SANDWICHES

HOT		COLD	
Club House	60	Roast Pork	25
Oenver	40	Manhattan	50
Fried Ham or Bacon with Egg	30	Ham	15
Fried Ham	25	American Cheese	20
Egg	15	Swiss Cheese	20
American Cheese on Toast	35	Chicken	35
Liberty	25	Corn Beef	20
Roast Beef	35	Ox Tongue	20
American	30	Roast Beef	25
		Sardine	25
		Pimento Cheese	25

SALADS

Chicken 60
Fruit 50
Sliced Tomatoes 25
Crab 50
Shrimp 50
Wilted Lettuce 20
Combination 50
Cold Slaw 15
Tomatoes and Green Peppers 35
Tomatoes, Green Peppers and Cucumbers 45
Tomatoes and Lettuce Mixed 40
Tomatoes and Cucumbers, Mixed 40
Asparagus 40
Sliced Cucumbers 25
Sliced Green Peppers 25
Potato 15
Head Lettuce 25

POTATOES

French Fried 15
Hashed Brown 20
Minced in Cream 25
American Fried 15
Lyonnaise 20
Cottage Fried 20
Au Gratin 30

VEGETABLES

Corn, Stewed 20
Tomatoes, Stewed 20
Green Peas 25
Early June Peas 25
Asparagus 40
Early Garden Spioach 15
String Beans 20
Fried Onions 15

FRUITS

STRAWBERRIES WITH CREAM 35
Canned Fruits—Peaches, Pineapple 15
Strawberry Preserves 20
Half Grape Fruit 20
Pickled Peaches, two 25
Sliced Bananas with Cream 25
Orange, Whole 15
Sliced Orange 20
Apple, Prune or Rhubarb Sauce 15
Orange Marmalade 15
Stewed Prunes 15

HOT CAKES

Victory Cakes with Maple Syrup 20
Victory Cakes with Maple Syrup, 3 rashers Bacon 35
Buckwheat or Victory Cakes Little Pig Sausage 35
Buckwheat Cakes with Maple Syrup 20
Buckwheat Cakes with Maple Syrup, 3 rashers Bacon 35

CEREALS

Cereals with Bottle of Milk 20; Pure Cream 25

TOAST

Dry Toast 10; Buttered Toast 10
Dry or Buttered Toast, Bowl of Hot Milk 25
Bowl Half and Half with Bread or Toast 35
Bowl Pure Cream with Bread or Toast 40
French Toast with Currant Jelly 40
Boston Cream Toast 40

BAKERY GOODS

Rolls or Bread with Butter 10
Coffee Cake, all kinds 10
Doughnuts, three 10
French Doughnuts, two 10
Cut Cakes, all kinds 10
Coffee Twists 10
Butter Horns 15
French Pastry 10
Postum (two) 10
Jellied Doughnuts (two) 10

PIES

All Kinds in Season 10
Pies a la Mode 20
Individual Lemon Pie 15
Cheese with Pie 05

Milk 10
Coffee 5
Boston Coffee (Half and Half) 10
American Cheese 20
Tea 10
Iced Tea 10
Postum 05
Swiss Cheese 20

From Chauncey Wright Restaurants, Seattle.



quate supply of desserts should be dished and placed under the counter.

As far as possible, the cutting of bread and butter and the dishing of desserts during the meal should be avoided. However, care should be taken lest there be a quantity of desserts on the counter at the end of the meal. If this is the case, these desserts should be returned to the original container and served afresh the following meal.

Servings Should Be Standardized

Balanced meals should be possible.—The amount of food served should be determined by the amount necessary for a well-balanced meal. More than such an amount promotes waste and encourages patrons to choose poorly balanced meals. To illustrate: It is common knowledge that the large meat orders usually served lead to an excessively high protein diet. The amount of the serving having been determined, the cost of production is established. This cost of production determines the selling price. In general the amount of foods served should be as follows:

Soup, ¾ to 1 cup; meats, 3 to 4 ounces; vegetables, ⅓ to ½ cup; salads, 3 to 4 ounces; desserts, ⅓ to ½ cup.

How to obtain proper amounts.—Standard ladles may be purchased which hold a fraction of a cup or one cup. These may be used for serving soups and vegetables. Ice cream dippers may be used for serving potatoes. Servings of meats are determined by experience based on actual weights.

Points for Workers to Remember

Cleanliness is imperative.—White waists and white aprons are preferred. Before entering the dining-room, the hands should be washed and the nails cleaned; the hair should be arranged and hands should be kept away from hair and face while on duty. Handkerchiefs should be kept out of sight. If it is necessary to use a handkerchief, the worker should leave the dining-room and wash hands before returning.

Courtesy important.—Workers should remember that they contribute to the atmosphere of the cafeteria. In order to make that what it should be, they must be obliging, courteous, alert to make the entire service as satisfactory as possible. They should avoid visiting with friends while at work, especially across the counter.

Familiarity with menu necessary.—Workers should familiarize themselves with the menu and the selling price of the food, especially of that for which they are responsible.

Rapid technique essential.—Workers should learn standard servings and develop rapid technique. They should not waste motions, but should place dishes in such relation to the food as will facilitate work. They should plan the order of work systematically from left to right or vice versa.

Foods should be tasted before serving hour.—It is advisable for the workers to taste the food for which they are responsible before the serving hour, but never while on duty.

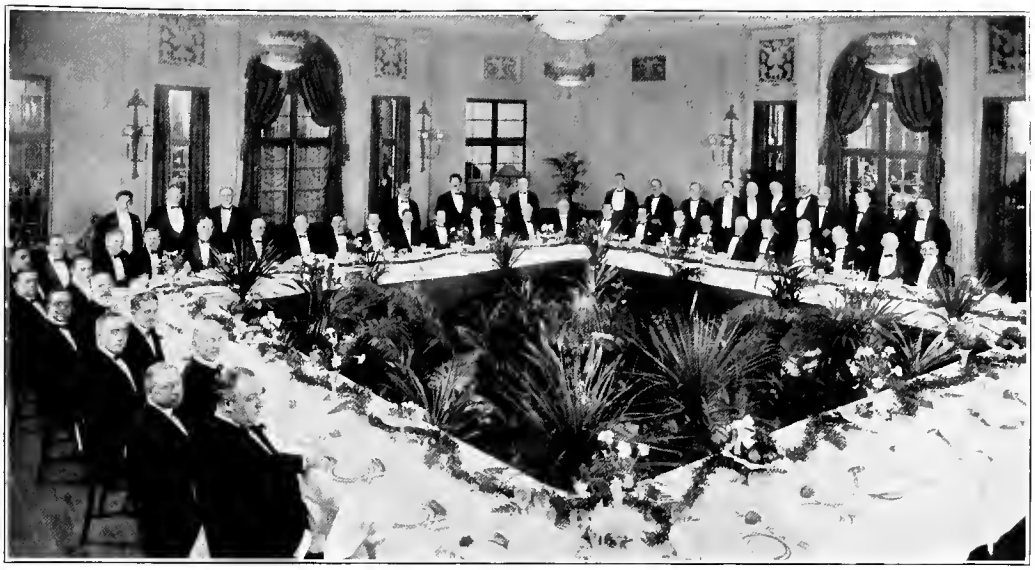
Line must be kept moving.—Workers should be encouraged to aid patrons in making choices. They may ask, "May I serve you to this?" or "What will you have, please?" Much can be done in this way to expedite service. A slowly moving line is a direct reflection on those serving.

What steam table service demands.—In steam table service the object is to serve the food hot, neatly, quickly, and quietly. Food should not be kept dished on the steam table unless there is a constant demand for it. Patrons prefer their food served especially for them. Food should not be placed on a customer's plate and then for any reason removed. If a customer changes his mind, the plate should be taken back and a clean plate with the fresh order on it should be given. When serving "double orders" they should be placed on opposide sides of the plate or in individual dishes to aid the one who is checking.

Bread and butter service.—The butter should be firm. This can be accomplished by serving directly from the ice box or by serving from pans of cracked ice.

Only such an amount of bread should be put out at one time as will be served before becoming dry. Provision should be made for keeping hot bread hot.

Laws in some states require that a fork shall be used for all bread service.



Testimonial dinner to Robert D. Blackman in t he Colonial Room of Hotel McAlpin, New York.

Salads and desserts should look attractive.—The aim in serving salads is to obtain special attractiveness by particular attention to color, arrangement, garnishes and variety.

Beverages call for special attention.—In order to hasten service, cups may be arranged on saucers in orderly manner. The proper amount of cream may be poured in the cups, ready to be used as needed. If milk is served in bottles, the bottles should be washed and the caps loosened.

Two Ways to Remove Dishes

There are two ways of clearing the dining-room of dishes. The guests may return their own dishes to a definite place, or the dishes and trays may be collected by waiters and taken to the dish-washing room.

The first method is most economical, and, unless labor is plentiful, insures a neater looking dining-room. It also means that guests do not feel hurried by the removal of dishes before they have finished. It necessitates a well-located receiving table or truck for the soiled dishes. The table or truck should be placed unobtrusively, and no noisy dish-scraping should be allowed. It is necessary that some one be appointed to stay in the dining-room to see that tables are kept free from crumbs, that occasional dishes are removed, and that salts and peppers are re-arranged and chairs kept in their places at the tables.

The second method requires several men or boys. The work of lifting and carrying the dishes should not be given to girls. The men should be furnished with white coats and aprons and should be impressed with the ideals of neatness and quietness in doing their work. One of the group must be given the responsibility for the work. His duties are in many respects similar to those of a head waiter.

Checking Requires Accuracy and Speed

Checker must study bill of fare before meal.—The checker should study the bill of fare, learn the prices, and be able to identify the servings. She must know what to do with unusual combinations; for instance, pie with whipped cream or crackers without soup.

Two ways to check trays.—There are two methods of checking trays. One method is to count all uniformly priced dishes, then the odd articles on the tray. The second method is to count the food on the plate first and add that on the side dishes. The checker should have the tray in full view before counting and be on the alert for "double orders," for butter in the soup, inside a muffin, or under a slice of bread.

Three Kinds of Checks Available

Cash register system good.—The cash register system is very generally approved. It has its drawbacks in a cafeteria where every one comes at the same time, since, unless electrically operated, it is a little slower than some other methods. It is also expensive to install, if cost is an item.

Celluloid or metal checks undesirable.—Checks of this kind, though quite commonly used, are undesirable since they present no permanent record for auditing and are unsanitary unless they are washed after each meal.

Paper tickets satisfactory.—Where a register is not practicable a very safe and inexpensive system is the use of paper checks. These checks or tickets are printed with the name of the cafeteria and are numbered consecutively from one up. These are issued from the office before each meal and the checker is responsible for them. After the meal, the used tickets are placed in numerical order and it is a simple matter to determine whether any are missing. The checks are totaled on the adding machine, and the checks and adding machine slip, showing total receipts and date, are filed together.


DINNER
To the Officers and Members of the Presidential Notification Committee of the Republican National Convention of 1920; the Officers and Members of the Republican National Committee; and the Officers and Members of the Executive Committee; by Mr. Harry M. Daugherty.
ATHLETIC CLUB OF COLUMBUS
Wednesday July twenty first — Nineteen hundred and twenty
"Think of America First"
-Harding-
Menu
Green Turtle
Almonds Olives
Lobster Sauté A l'Americaine
Guinea Hen & Virginia Ham
Green Peas with Mint
Parisienne Potatoes
Blackstone Salad
Glace Praline Petits Fours
Cafe

Harding Notification Feast, Columbus Athletic Club.

If colored or indelible pencils are used, this system is almost thief proof. It has the advantages of safety, low cost and speed. The disadvantage is in the time taken to add the tickets after the meal. The tickets and addition slip correspond to the tickets and detail slip of the cash register.

Cashier's Work Requires Accuracy and Speed

Change should be counted before the meal.—The change should be counted before each meal and if incorrect, attention should be called to it.

Care in making change needed.—Change should be made by addition rather than subtraction, counting up from the ticket to the money received. The customer's money and ticket should be left on the table until he has taken his change. Unless a cashier has had a great deal of experience, she should count the change twice, once as it is taken from the drawer and again as it is placed in the customer's hand or on the table. The cashier should learn to figure mentally. Foreign money should not be accepted unless the exchange value is known.

System needed in making up cash.—All money should be wrapped and each package marked with the amount it contains. The packages should contain 25 one-cent pieces, $1 in nickels, $5 in dimes, $5 in quarters, and $10 in halves.

The amount of change received at the beginning of the meal should be taken from the receipts. The remainder is receipts for the meal. This amount should agree with the amount of the checks for the meal.

The cashier should make a report at the close in the following form:

Date .....
Change received $.....
Receipts as shown by tickets $.....
Difference—Over $.....
Extra sales .....
Checker .....
Meal .....
Receipts $.....
Under $.....
No. served .....
Cashier .....

Suggestions for Students

Standard servings should be learned in order instantly to detect a serving that is too small or too large.

The psychology of selling as applied to the atmosphere of the cafeteria, the food, and counter arrangement should be studied.

The meals selected by patrons should be closely observed. If any are conspicuously poor, it should be a matter of study as to what may be done to lead these patrons into better food habits.

Persons in charge of school cafeterias should learn the characteristic differences in the food selected by the high school student, the grade school student, and the college student, or the member of a college faculty.

All should be alert to criticism both for and against the cafeteria, and be as receptive toward the one kind of criticism as toward the other.

Factors which expedite service should be closely studied.

Problems related to the raising of the tone of cafeteria service should receive special attention. Can the objections of confusion, noises, and hasty eating be overcome?

The limitations of cafeteria service and also its advantages should be discovered.

Home economics students particularly should do all they can to develop the educational value of the cafeteria in which they work. Much can be done, though as yet little has been accomplished in that line. Patrons may be taught not only variety in food preparation, but caloric values and food principles as well.

Cafeteria Business Demands System

The cafeteria business is not a hit or miss assembling of food upon the counter, but a business that is governed by certain standards and principles which result in satisfactory service and which are applicable to all cafeterias from the smallest and simplest to the largest and most pretentious.

Chicago's California Cafeteria

One of the most popular cafeterias in Chicago is the California Cafeteria at 21 S. Wabash ave., managed by A. J. Milligan. It seats 450, and includes ground floor and mezzanine. One main corridor leads to the service tables, and is a convenient waiting place in rush hours. At the far end of the corridor the line breaks to two separate service counter units, and the arrangement is so convenient that from 3,000 to 4,000 people a day are served. The dishes are attractively displayed and every-

thing of the finest quality. The following list is typical of the selection and prices, altho it carries only a few of the many goods displayed.

BILL OF FARE FOR AUGUST 13, 1919

Soups	.07
Roast beef au jus	.20
Creamed halibut on toast	.15
Baby whitefish	.20
Lamb chop	.20
Frankfurter and potato salad	.17
Liver and bacon	.20
Boiled beef and potatoes	.22
Salt pork and lima beans	.20
Curry of lamb	.17
Virginia baked ham	.25
Chicken croquette	.12
Macaroni and cheese	.10
Stuffed peppers	.12
Potatoes	.07
Steamed rice	.08
New asparagus	.12
Egg plant	.07
Green peas, String beans, Boiled onions, Boiled cabbage, Carrots	.07
Baked beans	.10
Lima beans	.10
Boiled spinach	.10
Iced drinks	.07
Sweet milk, per bottle	.08
Buttermilk, per bottle	.07
Coffee or Tea, per pot	.05

All kinds of salads, desserts, ice creams, pies and French pastries.

* * *

Directly in the rear is a compact kitchen with range, bake-oven and labor-saving machinery. In the center of the dining room is the conveyor shaft, thru which soiled dishes are sent to the dishwashing department on trays that fit the conveyor shelves. These shelves are moving all the time, and the dishes are carried from the foot of the shaft by endless chain quite a distance to the Autosan dish-washer machine, thru which they are carried and come out sterilized.

Mr. Milligan spends quite a bit of his time inspecting the belt that carries foods from the conveyor to dish-washing machine, for, he says, here he learns what foods are not attractively prepared, or from mussed-over and uneaten condition, inform him that something is wrong and must be remedied quick. He knows that foods that taste as good as they look are eaten, and there is very little waste of such.

* * *

The announcement card of this cafeteria carries Specials for each day of the week, as:

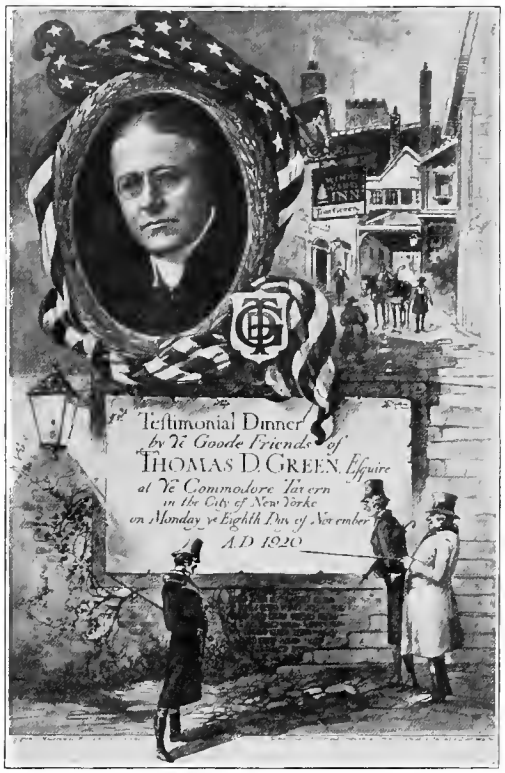
Monday, Chop suey.
Tuesday, Chicken a la King.
Wednesday, Baked Virginia ham.
Thursday, Corned beef and cabbage.
Friday, Lobster a la Newburg.
Saturday, Salt pork and lima beans.

Keep the drinking water pure.

Hunger sauce is the best appetizer.

Poor teeth handicap the hearty meal.

Simplify the bill of fare with English words.


Testimonial Dinner
by Ye Goode Friends of
THOMAS D. GREEN Esquire
at Ye Commodore Tavern
in the City of New Yorke
on Monday ye Eighth Day of November
A.D. 1920

Testimonial dinner by a thousand friends of Thomas D. Green at the Commodore, New York:

Coupe Florida
Green turtle aux quenelles
Olives Salted Nuts
Terrapine, Maryland
Breast of guinea chicken, Polonaise
Fresh mushrooms au beurre lié Potatoe fondante
Heart of celery, Milanaise Long Island salad
Plombière Carmen
Mignardises
Café noir Apollinaris White Rock

Don't employ any but healthy people to handle food.

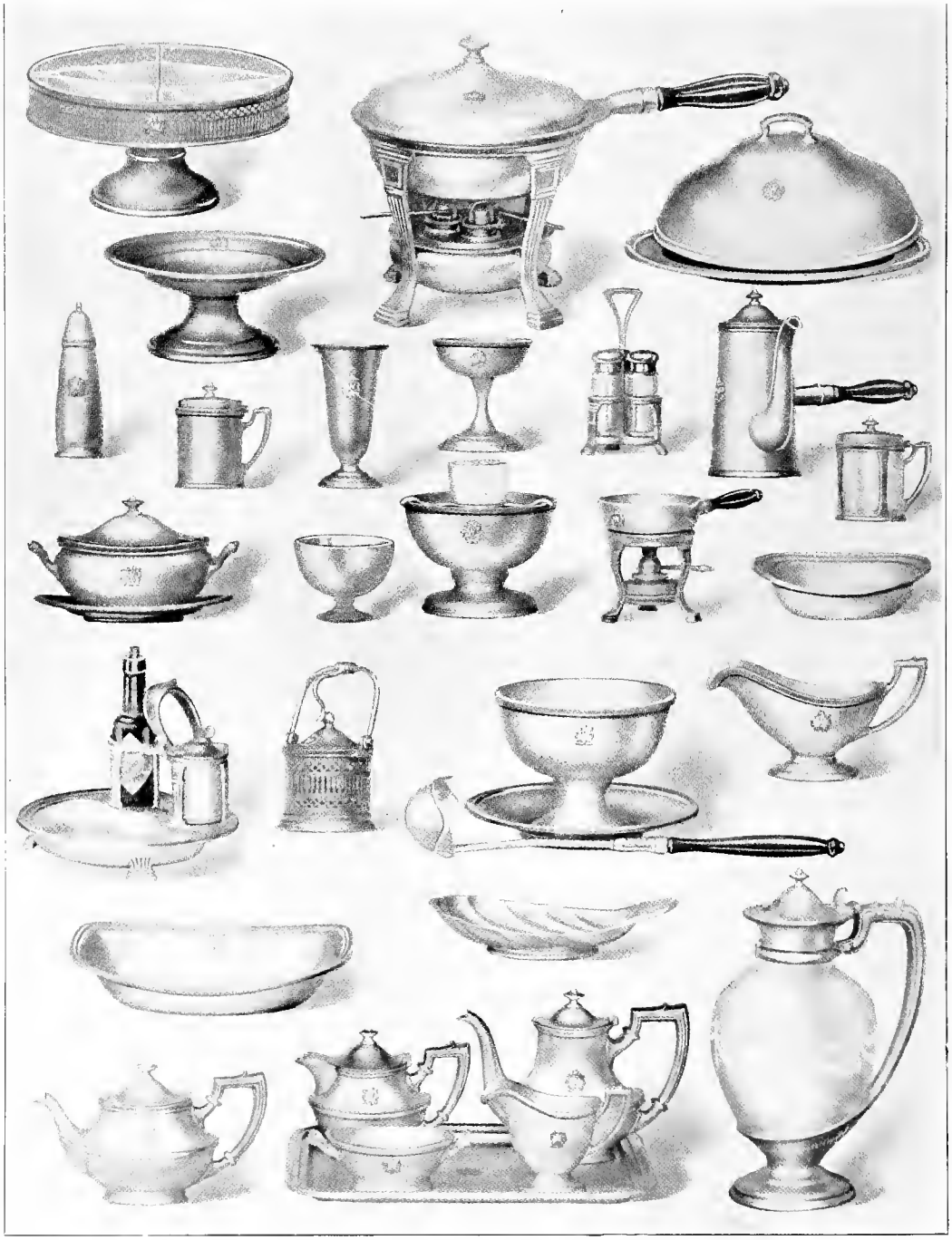
The wasteful big portion boosts high cost of living.

The caterer is the natural builder of the balanced ration.

The gospel of the clean plate should continue to be preached and practised.

Modern civilization puts only a thin partition between the Belshazzar feast and the bread line.

The tinkle of gold coin has ceased to be a familiar sound in the vicinity of the cashier's till.



Silverware designed for Hotel Winton, Cleveland, by International Silver Co.

High cost of linen and laundry has banished table cloths from thousands of public eating places.

Sitting at the board, as at table in the dining room, may be taken in its literal sense in places where a prudent economy has made it necessary to get along without the cloth.

The overhead in the service of a dish of food in the hotel's formal dining room is often greater than the price asked for the food.



Porch dining room of the Chicago Beach Hotel. The windows overlook boulevard, park and lake, affording one of the most charming outlooks imaginable.

LUNCHEON

APPETIZERS

Fresh Crabmeat Cocktail 60 — Little Neck Clams 35—Cocktail 40 — Shrimp Cocktail 60
Celery 25 — Green Olives 30 — Ripe Olives 35

FISH AND SHELL FISH to order

Clam Stew (for 1) 40 — Fried Frog Legs, Tartar Sauce, Julienne Potatoes 65
Fried Scallops, Cold Slaw 85 — Soft Shell Crabs (1) 45
Broiled or Fried Lake Trout 80 — Broiled Salmon Steak, Lemon Butter 80

TO-DAY'S SPECIALS

SOUPS

Scotch Mutton Broth 25—cup 15
Consomme Xavier 25—cup 15
COLD Tomato Bouillon or Consomme, in cup 25

READY DISHES, Individual Service

Broiled Fresh Mackerel, Fleurette 80
Stewed Chicken Giblets, Bourgundi Style 65
Chicken Flakes with Celery in Cream, Corn Fritter 65
Beef Pot Roast with Noodles, Polonaise 60
Veal Cutlet Breaded and Fried, Bonne Femme 60
Lamb Hash, Southern Style, Corn Fritter 65
Broiled Pork Chop with Fried Apple 60
Eggs, Waldorf 60

COLD DISHES

Cold Egg with Ham en Surprise 70
Breast of Chicken Stuffed in Aspic, Chevreuse 1 25
Virginia Ham and Chicken Pie, Aspic Jelly 90
Milk-Fed Chicken, Tomato Salad 1 10
Home Made Marinated Herring, Mexican Slaw 50
Lake Superior Whitefish, Mayonnaise 85
Kennebec Salmon, Remoulade 80—Pork and Beans 45

VEGETABLES

Boiled Potato 15
Rutabagas 15 — Boiled Onions in Cream 15
Home Grown Yellow Bantam Corn (1) 15

PASTRY

Apple or Rice Custard Pie 15 — Fresh Peach Pie 20
Fig Tapioca Pudding, Vanilla Sauce 25
Fig Layer Cake 20 — Peach, Creole 30
Devil Food Cake 20 — Parfait, Espagnole 35
Streussel Coffee Cake 15

SANDWICHES

Ham 30 — Tongue 30
Chicken 50 — Club 60
Swiss Cheese 25
Lettuce and Tomato 30

PLATE SALADS

Sliced Tomatoes 20
Palm Beach 60 — Cucumber 30
Head Lettuce 15
Potato 15 — Romaine 20
Alligator Pear (half) 60
Tomato, Stuffed with Celery 40
Alexandria 60 — Waldorf 40
Chicken 60 White meat only 90

FRUITS

Peaches and cream 35
Iced Watermelon 30
Cantaloupe 25
Honey Dew Melon 25
Casaba Melon 25
Malaga Grapes 30
Concord Grapes 25
Fresh Plums 15
Bartlett Pear 15
Sliced Fresh Pineapple 35
Baked Apple 25
Jonathan Apple 15

BEVERAGES

Iced Tea or Coffee 15
Coffee—Pot (for 1) 15 (for 2) 25
Tea—Pot (for 1) 15 (for 2) 25
Buttermilk per bottle 15

PASTRIES and ICE CREAMS

Assorted French Pastry 20 — Assorted Eclairs, Parisienne 25
Chocolate Eclair 15 — Assorted Cakes, Petit Fours, Macaroons or Round Cake 25
Pear or Peach Melba 60 — Cup Custard 25 — Omelette Souffle 1 00
Baked Alaska 75 — Parfaits all kinds 35 — Bread and Butter 10c per person
Lemon, Orange or Pineapple Sherbet 25

ICE CREAMS | Nesselrode 40 — Tutti Frutti 35 — Neapolitain 30
Vanilla 25 — Fresh Peach 25 — Chocolate 25

Prices and Portions are based on service to one person only

CHICAGO BEACH HOTEL — Thursday, August 25, 1921

Luncheon Card, Chicago Beach Hotel. Card 7x11 inches.

Table d'hote dinners

A footnote to the Chicago Beach Hotel table d'hote cards reads: "Table d'hote dinners NOT served on porch or rooms."

Table d'hote dinner $1.00

Thursday, August 25, 1921

Cock-a-leekie or Consomme, Rossolnich
Choice of
Filet of sole, Joinville
Boiled smoked pork loin with hot slaw
Haricots of spring lamb, Parisienne
Broiled spare ribs, fried sweet potatoes
Beef a la mode, garni
Roast leg of mutton au jus
Baked potato Kohlrabi in cream or June peas
Fruit salad
Fresh peach pie or Peach ice cream
Iced tea Tea Coffee Milk or Cocoa

* * *

Table d'hote dinner $1.50

Cock-a-leekie or Consomme, Rossolnich
Celery or Olives
Filet of sole, Joinville
Choice of
Boiled smoked pork loin with hot slaw
Wiener rahmbraten with noodles
Haricots of spring lamb, Parisienne
Broiled spare ribs, fried sweet potatoes
Beef a la mode, garni
Sweetbreads en cassolette, Leontine
Roast leg of mutton au jus
Baked potato Kohlrabi in cream or June peas
Fruit salad or Lettuce, 1000 Island dressing
Fig layer cake Peach ice cream
or French pastry
Iced tea Tea Coffee Milk or Cocoa



Chicago Beach Hotel

6:30 to 10:30 a.m. **BREAKFAST** Sundays 7:00 to 10:30 a.m.

Fruits, Etc

Peaches with cream 35 — Cantaloupe 25 — Sliced Orange 25
Honey Dew Melon 25 — Cream Cheese with Cream 30
Stewed Fruit with cream 40 — Stewed Prunes or Sliced Bananas with cream 30
Grape Fruit or Orange Juice 25 — Figs, Apricots or Peaches in Syrup 30
Individual Strained Clover Honey 25 — Comb Honey 25
Ind. Preserved Strawberries or Raspberries 30 — Grape Fruit or Orange Marmalade 25
Individual Purity Brand Bitter Orange or Grape Fruit Marmalade 30

Rolls and Cereals

Bread and Butter, per person 10 — Home Made Raisin Bread 10 — Doughnuts 10
Toasted English Muffins 25 — French, Albany or Assorted Soft Rolls 10
Rolls, Toasted (2) 15 — Corn or Bran Muffins 10 — Buttered Toast 15
Wheat, Corn or Rice Cakes 20 — Plain Toast 10 — Dipped Toast 20
Milk Toast 25 — Cream Toast 50 — Boston Cream Toast 40 — French Toast 45
Toasted Corn Flakes 25 — Puffed Rice, Wheat or Corn 25 — Wheatena 30 — Oat Meal 30
Grape Nuts 25 — Shredded Wheat Biscuit 25 — Pettijohn's 30 — Cream of Wheat 30
Wheat or Bran Krumbles 25 — Fried Mush 35 — Boiled Rice 25, with cream 30

Fish

Boiled or Broiled Salt Mackerel 70 — Panned Lake Perch, Meuniere 65
Lake Trout, Broiled or Fried 80 — Steamed Finnan Haddie 80
Halibut Steak Saute, Meuniere 80 — Broiled Whitefish 85
Shreudded Codfish in cream 50 — Codfish Cakes 50

Miscellaneous

Bacon 10c per slice 3 slices 25c 6 slices 50c — Link or Cake Sausage 55
Sugar Cured Ham, Broiled or Fried 60 — Ham or Bacon with 2 Fried Eggs 60
Fried Salt Pork with Fried Apples 65
Small Steak 80 — Pork Tenderloin 75 — Liver and Bacon 65
Mutton Chop (1) 45 — Pork Chop (1) 40 — Lamb Chop (1) 45
Broiled or Fried Squab Chicken (half) 1.15 — Milk-Fed Chicken Broiled or Fried (half) 1.30
Corned Beef Hash 55—with Poached Egg 70 — Chicken Hash with Egg 75

Eggs

Boiled (2) 30 (3) 45 — Fried (2) 40 — Scrambled 45
Shirred 40 — Poached 40—on toast 45 — Eggs, Benedict 70
Omelette, plain 45 — Ham Omelette 65 — Jelly, Parsley or Cheese Omelette 60
Eggs, au Gratin 50 — Spanish Omelette 70 — Omelette with Chicken Livers 65

Potatoes

Hashed Brown 25 — Hashed in Cream 30, with Green Peppers 35
Julienne 25 — O'Brien 25 — au Gratin 35 — Saute 25
French Fried 25 — Home Fried 25 — Saratoga Chips 25 — Lyonnaise 30

Coffee, Tea Etc

Coffee, Pot for One 15, for two 25 — Tea, Pot 15, Double Pot (for two) 25
Special Percolator Coffee 30, each additional cup 16
Cocoa or Chocolate 25-15 — Postum Cereal Pot, (for 1) 15
Cream or Hot Milk included
Certified Milk, Half Pint 16—Pint 20 — Milk, per Glass 10
Horlick's Malted Milk, per Glass 20, with Egg 25 — Cream, per Glass 25

ROOM SERVICE

Checks up to 75c.—15c. 80c to $1.50—25c. $1.55 to $2.00—40c. **Each additional $1.00 or fraction 10c.**

All Food Brought into Dining Room by **Guests will be Charged at Current Prices**

SPECIAL CLUB BREAKFASTS

No. 1—75 cents

CHOICE OF
Peaches and cream,
Honey Dew Melon, Sliced Orange,
Cantaloupe, Cream Cheese with cream
Figs in Syrup, Prunes, Wheatena, Oatmeal,
Cream of Wheat, Grape Nuts, Corn Flakes,
Shredded Wheat, Puffed Rice, Krumbles.

CHOICE OF
Calf's Liver and Bacon, Cake or Link Sausage,
Pork Chops, Lamb Chops, Veal Chops,
Veal Cutlets, Chicken Hash, Lamb Hash,
Pork and Beans, Broiled Ham, Broiled Bacon
Ham and Eggs, Bacon and Eggs
Broiled Whitefish, Lake Trout, Salt Mackerel
Fried Lake Perch, Silver Smelts,
Boiled Salt Mackerel Chipped Beef in Cream.
Fried Potatoes served on request.

CHOICE OF
Hard or Soft Rolls, Muffins,
Dry or Buttered Toast,
Wheat, Corn or Rice Cakes
Coffee Cake served on Sundays.

CHOICE OF
Coffee, Tea, Cocoa, Milk or Postum.

No. 2—55 cents

CHOICE OF
Cantaloupe. Sliced Bananas,
Peaches with cream, Orange,
Cream Cheese with Cream,
Stewed Prunes, Raspberry Jam,
Wheatena, Oatmeal, Cream of Wheat
Corn Flakes, Puffed Rice, Krumbles

CHOICE OF
Boiled Eggs, Scrambled Eggs,
Fried Eggs, Shirred Eggs
Ham and One Egg, Ham Omelette,
2 Strips of Bacon and One Egg
Parsley Omelette, Jelly Omelette,
Codfish Cakes, Codfish in cream
Corned Beef Hash, Hominy with
Preserves or Marmalade.

CHOICE OF
French Rolls, Assorted Soft Rolls,
Corn Muffins, Bran Muffins,
Dry or Buttered Toast
Coffee Cake served on Sundays.

CHOICE OF
Coffee, Tea, Cocoa, Milk or Postum

No. 3—35 cts.

CHOICE OF
Cantaloupe, Stewed Prunes,
Cream Cheese with Cream,
Sliced Bananas, Oranges,
Oatmeal, Cream of Wheat or
Wheatena

CHOICE OF
French Rolls, Soft Rolls,
Muffins,
Dry or Buttered Toast

CHOICE OF
Coffee, Tea, Cocoa, Milk or
Postum.

THESE BREAKFASTS
SERVED IN CAFE ONLY.
6:30 A. M. to 10 A. M.
SERVED TO ONE PERSON
ONLY

8-14-21

Breakfaat Card, Chicago Beach Hotel. Card 6½x11 inches.



Chicago Beach Hotel

DINNER

FISH, SHELL FISH AND CLAMS

Legs, Tartar Sauce 65 Clam Stew (for 1) 40
ried Lake Trout 80 Broiled Jumbo Whitefish 85
y Stoae Clams 35—cocktail 40 Soft Shell Crabs (1) 45

APPETIZERS

Shrimp cocktail 60 Fresh Crabmeat cocktail 60 Fresh Lobster cocktail 70 Fruit cocktail 50
Curtisola 60 Ripe Olives 30 Queen Olives 30 Stuffed Olives 40 Mammoth Ripe Olives 40
Celery 30 Radishes 16 Young Onions 20 Melon Mangoea 25

SOUPS

Cocka-Leekie 25—cup 16 Consomme, Rossolnich 25—cup 16
Scarboro Beach Clam Chowder 30 Chicken Broth per cup 30 Chicken Gumbo 30
Clam Bouillon in cup 30 Cream of Tomato 30 Mock Turtle 40
COLD IN CUP Tomato Bouillon 25 Consomme 25 Strained Gumbo 25 Chicken Broth 25

FROM THE GRILL

Sirloin Steak (for 1) 1.75 (for 2) 3.50 Broiled Jumbo Whitefish 85 Broiled Live Lobster, half 90
Broiled Salmon Steak, Lemon Butter 80 Milk-Fed Chicken, Broiled (half) 1.30 Broiled Squab Chicken (half) 1.16

DISHES READY TO SERVE

Filet of Sole, Joinville 75
Jumbo Smelts, Meuniere 75
Boiled Smoked Pork Loin with Hot Slaw 85
Wiener Rahmbraten with Noodles, Polonaise 90
Haricots of Lamb, Parisienne 75
Broiled Spare Ribs, Fried Sweet Potatoes 75

Larded Beef Tenderloin, Financiere, Stuffed Tomato 1.25
Breast of Milk-Fed Chicken, Club Style, Sous Cloche 1.25
Beef a la Mode with Stuffed Cabbage 80
Sweetbreads en Cassolette, Leontine 90
French Toast with Raspberry Jam 66

ROASTS

Prime Ribs of Beef, au Jus 90 Extra cut 1.60 with Rib 1.70
Milk-Fed Chicken Stuffed, Pan Gravy, Cresson 1.25

VEGETABLES

VEGETABLE DINNER 75 New String Beans 40 New Peas 60 New Cauliflower 40 Fresh Spinach 50
Home Grown Yellow Bantam Corn (2) 25 June Peas 30 Fresh Artichoke 50
Sugar Corn 30 Wax Beans 25 Lima Beans 25 Green Asparagus, Drawn Butter 50
Boiled Onions in Cream 25 Stewed Tomatoes 25 Giant Peeled Asparagus 60 Steamed Rice 25 with cream 30

POTATOES

Mashed or Boiled 20 New Bermuda in cream 30 Fried Sweet 25 Candied Sweet 35

COLD DISHES

Breast of Chicken Stuffed with Goose Livers in Aspic, Chevreuse 1.25 Boned Capon, Celery Root Salad 1.00
Virginia Ham and Chicken Pie, Aspic Jelly 1.00 Cold Egg with Ham en Surprise 70
Cold Cuts 80—with Chicken 1.09 Half Boiled Lobster, Mayonnaise 90
Assorted Cold Meats 1.50 Ham 65 Tongue 75 Sliced Chicken 1.00 Corned Beef 60 Roast Beef 90
Smoked Baby Whitefish 50 Lake Superior Whitefish, Mayonnaise 90 Kennebec Salmon, Remoulade 80
Pork and Beans 50 Smoked Sturgeon 1.00 Marinated Herring 50 Potato Salad served with cold meats

SALADS

Chicken 1.00—White Meat only 1.25 Lettuce and Tomato 35 Sliced Tomatoes 30 Cucumber 30 Romaine 30
Tomato stuffed with celery 40 with Chicken 50 Frozen Tomato, Mayonnaise 40 Tomato Waldorf 50 Combination 40
Asparagus, Vinaigrette 60 Cold Slaw 25 Potato 25 Cinderella 50 Vegetable 50 Hearts of Palm 75
Special Fruit 50 Head Lettuce 25 Celery Cabbage 30 Lettuce and Orange 50 Alligator Pear (half) 50
Palm Beach, cream dressing 50 Chicken 1.00 Fresh Shrimp 85 Lobster 1.00 Fresh Crabmeat 1.00
DRESSINGS C. B. H. 20 Roquefort Cheese 25 Mayonnaise 20 Thousand Island 20

HOME MADE PASTRIES and ICE CREAMS

Apple or Rice Custard Pie 15—with Cheese 20 Fresh Peach Pie 20 Fig Layer Cake 20
Devils Food Cake 20 Peach, Creole 30 Charlotte, Arlequin 40 Coupe Maltaise 60
Assorted French Pastry 20 Cup Custard 25 Assorted Eclairs, Parisienne 25
Chocolate Eclair 15 Baked Alaska 75 Pear or Peach Melba 75
Omelette Soufflee 1.00 Parfaits all kinds 35 Assorted Cakes, Petit Fours, Macaroons or Pound Cake 26
Bread and Butter 10c per person Lemon, Orange or Pineapple Sherbet 25
ICE CREAMS—Nesselrode 40 Tutti Frutti 35 Neapolitain 30 Chocolate, Fresh Peach or Vanilla 25

FRUITS

Peaches and cream 35 Sliced Fresh Pineapple 35 Fresh Plums 15 Malaga Grapes 30 Concord Grapes 25
Iced Watermelon 30 Cantaloupe 25—a la Mode 40 Honey Dew Melon 25 Casaba Melon 25 Baked Apple 25
Fruit Compote 40 Jonathan Apple 15 Bartlett Pear 15 Orange 20 Banana 15 Apple Cider 10

CHEESE

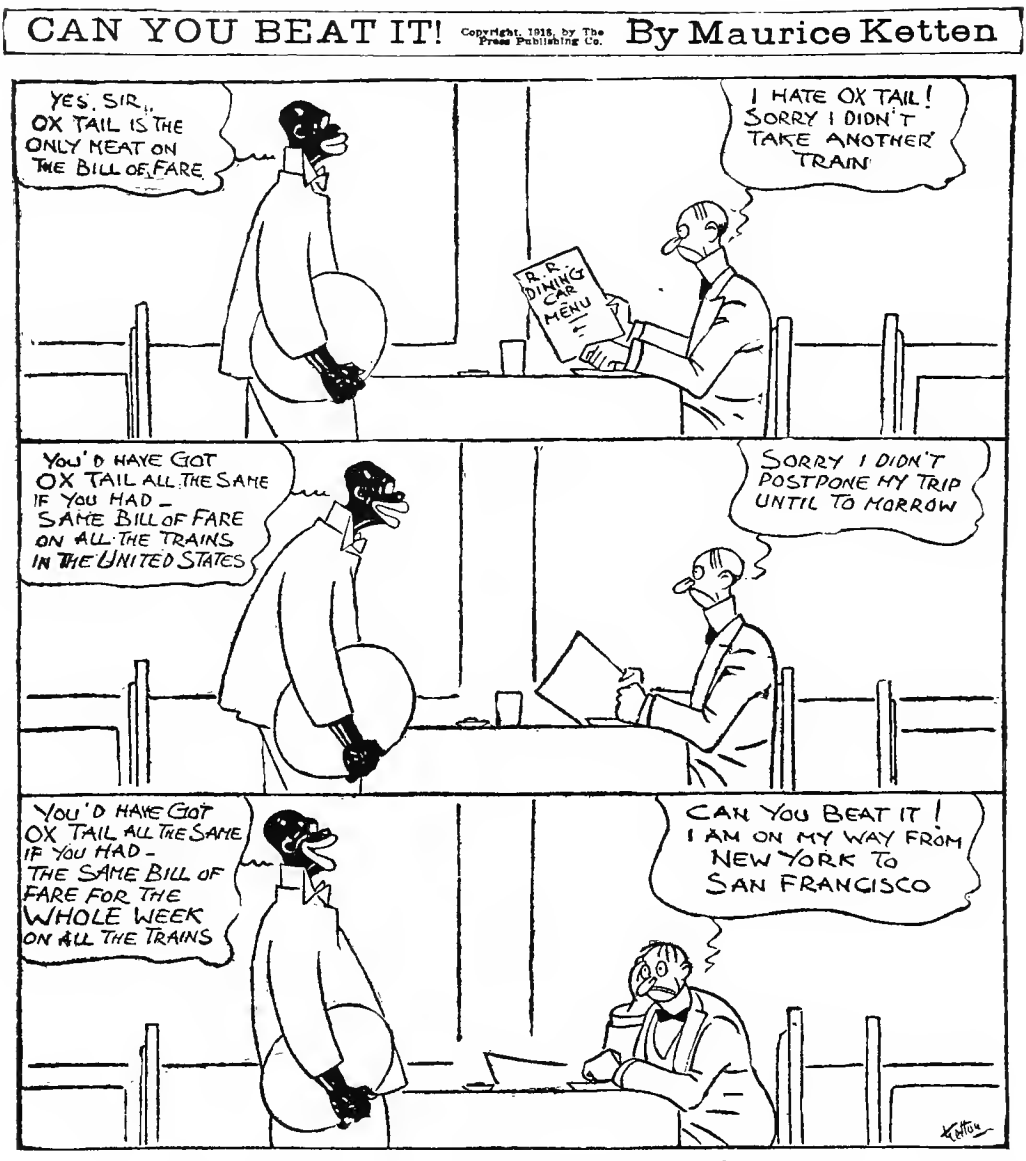
American 30 Liederkranz 30 Neufchatel 30 Camembert 35 Brie 30 Cream 30 Roquefort 40 Swiss 40

BEVERAGES

Coffee, Pot for one 15, for two 25 Tea, Single Pot 15, for two 25 Demi Tasse 10
Iced Tea or Coffee 15 Cocoa or Chocolate 25-15 Postum, Pot for one 15 Milk per glass 10 Cream per glass 25
Certified Milk, half pint 15; pint 20 Malted Milk, hot or cold 20; with Egg 30 Buttermilk per bottle 15
ROOM SERVICE—Checks up to 75c—15; 80c to $1.50—25c; $1.55 to $2.00—40c Each additional $1.00 or fraction 10c
Prices and Portions are based on service to one person only. No order served in rooms less than 25c

RESERVATION FOR TABLES MUST BE MADE BY 6:45 P. M. Thursday, August 25, 1921

Card 6½x11 inches.


CAN YOU BEAT IT! Copyright, 1918, by The Press Publishing Co. By Maurice Ketten
YES, SIR, OX TAIL IS THE ONLY MEAT ON THE BILL OF FARE
I HATE OX TAIL! SORRY I DIDN'T TAKE ANOTHER TRAIN
R.R. DINING CAR MENU
YOU'D HAVE GOT OX TAIL ALL THE SAME IF YOU HAD - SAME BILL OF FARE ON ALL THE TRAINS IN THE UNITED STATES
SORRY I DIDN'T POSTPONE MY TRIP UNTIL TO MORROW
YOU'D HAVE GOT OX TAIL ALL THE SAME IF YOU HAD - THE SAME BILL OF FARE FOR THE WHOLE WEEK ON ALL THE TRAINS
CAN YOU BEAT IT! I AM ON MY WAY FROM NEW YORK TO SAN FRANCISCO

A clever cartoon that whacks the "sameness" out of the menu

Chinese Menu

Single orders served for two, 15 cents extra.

Bread and Butter 10 cents extra for all Chinese dishes.

REGULAR CHINESE DINNER $1.50

One soup, two meats, pot tea, preserved fruit.

SOUPS

Oyster soup	.50
Chicken soup, clear, .20; with egg	.25
Noodle soup	.20
Chicken subgum soup	.60
White mushroom chicken soup	.70
Bird nest soup for one	1.00
Chicken lindo soup	.70
Black mushroom soup	.60
Chicken soup with fresh mushrooms	.70

MANDARIN RELISHES AND APPETIZERS

Pickled onions, or Pickled ginger, or Sweet chow chow, or Peeled water chestnuts	.30

LIVE LOBSTER CHOP SOOY

Lobster chop sooy, for one, 1.60; for two	3.00
Lobster subgum, white mushrooms, 2.00; two	3.75
Lobster with fresh mushrooms	1.80

FRESH FISH CHOP SOOY

Fish chop sooy, .95; for two	1.80
Fish subgum , 1.15; for two	2.20
Shrimp chop sooy	.95

Chicken Chop Sooy

Chicken with fresh mushrooms	1.50
Chicken chop sooy, 1.25; for two	2.40
Chicken chop sooy, white mushrooms, 1.75; two	3.25
Chicken chop sooy, asparagus tips, 1.50; two	2.90
Subgum chicken chop sooy, 1.50; for two	2.90
Chicken chop sooy, black mushrooms, 1.50; two	2.90
Chicken fine cut, white mushrooms, 1.75; two	3.25
Chicken with pineapple, 1.50; for two	2.90
Chicken with green peppers, 1.35; for two	2.60
Chicken with English walnuts, 1.50; for two	2.90
Chicken with Chinese almonds, 1.50; for two	2.90

Turkey Chop Sooy

Turkey chop sooy, 1.25; for two	2.40
Turkey with white mushrooms, 1.75; for two	3.25
Fine cut turkey chop sooy, white mushrooms, 1.85; for two	3.50
Turkey chop sooy, black mushrooms, 1.50; two	2.75
Turkey subgum, 1.65; for two	3.10

Farm Duck Chop Sooy

Duck chop sooy, 1.15; for two	2.20
Duck chop sooy, white mushrooms, 1.50; two	2.90
Duck chop sooy, black mushrooms, 1.35; two	2.60
Duck, ex. fine cut, white mushrooms, 1.75; two	3.25
Duck, fresh mushrooms	1.50
Duck with pineapple	1.50
Duck with green peppers	1.35

Beef Chop Sooy

Beef chop sooy	.90
Beef, extra fine cut, white mushrooms	1.50
Beef with black mushrooms	1.25
Beef with fresh mushrooms	1.25
Beef with white mushrooms	1.30
Beef with green peppers	1.00
Beef tomato chop sooy	1.00

Lamb and Veal Chop Sooy

Veal chop sooy	1.00
Veal chop sooy, white or black mushrooms	1.50
Veal subgum	1.25
Veal, extra fine cut, mushrooms	1.50
Lamb choy sooy	1.00
Lamb chop sooy with white mushrooms	1.25
Lamb choy sooy with black mushrooms	1.15
Lamb chop sooy, fresh mushrooms	1.25

Chow Mein or Fried Noodles

Plain chow mein, for one, 1.00; for two, 1.90; for three, 2.90; for four, 3.80; for five, 4.70.

Chicken chow mein, for one, 1.25; for two, 2.25; for three, 3.25; for four, 4.25; for five, 5.00.

Plain subgum chow mein, for one, 1.35; for two, 2.35; for three, 3.35; for four, 4.35; for five, 5.25.

Chicken subgum, for one, 1.50; for two, 2.90; for three, 4.25; for four, 5.50; for five, 6.25.

Plain Chop Sooy

Chinese chop sooy	.45
Chinese chop sooy without onions	.55
Extra fine chinese chop sooy	.75
Extra American chop sooy	.75
White mushroom chop sooy	.90
Extra fine cut mushroom chop sooy	1.00
Green pepper chop sooy	.80
Subgum chop sooy	1.00
Asparagus tip chop sooy	1.00
Tomato chop sooy	.80
Black mushroom chop sooy	.90
Fresh mushroom chop sooy	.90
Bean sprouts chop sooy	.65

Fried Rice, Canton Style

Fried rice	.50
Lobster, fried rice	1.25
Shrimp, fried rice, or Crabmeat, fried rice	.90
Chicken, fried rice	.90
Fried rice with white mushrooms	.90
Subgum, fried rice	.75

Eggs, Chinese Style

Egg foyoung, gravy or without	.60
Lobster egg foyoung	1.25
Shrimp egg foyoung	.90
Crabmeat egg foyoung	.90
Chicken egg foyoung	.90
Fish egg foyoung	.85
Pork egg foyoung	.75
Green pepper egg foyoung	.75
Egg subgum	.90
Ham and eggs, Canton style	.75
Egg pocket	.75

Sandwiches, Canton Style

Special King Wah Lo	.60
Egg foyoung sandwich	.35
Roast tenderloin pork sandwich	.35

Cold Meats, Canton Style

Tenderloin pork with garlic sauce	.75
Chicken white meat	.75

Vegetables, Canton Style

Imported black mushrooms	.50
White mushrooms, or Fresh mushrooms	.50

Noodles, Canton Style

Yetcamein, .40; Extra fine yetcamein	.50
Warmein	.60
Subgum warmein	.75
Subgum chicken warmein	1.00
Chicken warmein	.75
Chicken with green pepper warmein	1.00
Lobster warmein	1.25
Young chow warmein, 1.00; for two	1.80
Lobster young chow warmein, 1.50; for two	2.75
Subgum young chow warmein	1.30

Imported Chinese Canned Fruits

Pineapple, or Pearl of Sardee, or Youngho, or Lichee	.30

Cakes and Nuts, Mandarin Style

Almond cookies	.30
Small lichee nuts	.30
Salted almonds	.30

Imported Chinese Preserved Fruit

Gamgots, or Ginger roots, or Mixed fruit, or Plums	.30

Imported Finest Chinese Tea

Longsoo tea, or Londing tea, or Oolong tea, or Wo Hop tea, per pot	.25

Catsup and all sauces and dressing 10c extra, served with Chinese dishes.

Guests will kindly examine check before paying waiter. Price subject to change without notice.

The Dining Rooms of Hotel Cadillac, Detroit, operated by King Wah Lo & Co. and advertised as "The most distinctive Chinese and American restaurant in the world." The bill of fare is four pages, two presenting American and two Chinese dishes. Above is reproduced two of the pages listing Chinese dishes.

HOMESTEAD MENUS

MENU

Sea food cocktail
Consomme vert-pre
or
Cream of asparagus, Comtesse
Olives Radishes
Paupiette of sole, Dieppoise
Filet mignon, fresh mushrooms
or
Boned squab chicken, gourmet
Special baked potatoes String beans au beurre
Russian salad
Neapolitan ice cream
Assorted cakes
Demi tasse

* * *

SPECIAL A LA CARTE

Hors d'ouvers varie 1.00
Fruit cocktail 75
Chicken with fresh okra 60
Broiled hot house baby lamb chops 1.00
Candied sweet potatoes 50
Fresh asparagus, hollandaise 75
Hawaiian salad 60
Gibson parfait 75

Please give dinner order to your waiter in advance.

* * *

BREAKFAST

Clam broth in cup
Grapefruit Fresh strawberries Oranges
Honey in comb Strawberry jam Orange juice
Grapefruit marmalade
Baked apples Stewed rhubarb Stewed prunes
Apple butter Grape jelly Apple sauce
Malt breakfast food
Corn meal mush Oatmeal Hominy grits
Krumbles Corn flakes Bran
Puffed wheat
Puffed rice Shredded wheat biscuits
Corn bread Assorted rolls Popovers
Bran muffins Cinnamon buns Sugar rolls
Corn muffins
Corn griddle cakes

DISHES COOKED TO ORDER

Broiled fresh fish
Boiled or broiled salt mackerel
Broiled kippered herring
Broiled Potomac herring Codfish cakes
Parsley omelette Shirred eggs au beurre noir
Shirred eggs Plain omelette Poached eggs
Fried eggs Scrambled eggs Boiled eggs
Broiled honey comb tripe
Broiled sirloin steak
Broiled bacon Broiled calf's liver and bacon
Broiled ham
Chipped beef in cream
Fried hominy
Potatoes: French fried, Hashed in cream, Hashed brown, Baked
Coffee Cocoa Milk
Malted milk Postum cereal
English breakfast Ceylon Oolong
Young Hyson tea Orange Pekoe tea
Coffee served in percolator 25c for service.

LUNCHEON

Mutton broth a l'ecossaise
Chicken bouillon with noodles
Bouillon hot or cold
Sweet mixed pickles Green onions
Sour gherkins
Broiled bluefish hoteliere
Saratoga chips
Corned beef and cabbage
Sweetbread croquette, mirapoix
Scrambled eggs with fresh mushrooms
Hot ginger bread Virginia corn bread
French bread
Roast Yorkshire ham, cider sauce
Potatoes O'Brien
Mashed potatoes Baked potatoes Steamed rice
Boiled new Florida potatoes
Plain spinach Creamed carrots

COLD

Boston baked beans Smoked beef tongue
Boiled ham Corned beef Sliced chicken
Roast leg of lamb Pickled pig's feet
Pickled lamb's tongue

SALADS

Asparagus tips vinaigrette
Lettuce Romaine
Cold hard boiled eggs
Force griddle cakes
Apple tapioca pudding, cream sauce
Coffee eclair Peach pie
Assorted cake Plain pound cake
Raspberry sherbet
Apples Bananas Oranges
Preserved strawberries
Cream Gouda and American cheese
Saltines
Cocoa Tea Milk Postum cereal Coffee
Coffee served in percolator 25c for service.
Coffee will be served after luncheon in the Japanese Room

ROOM SERVICE CHARGES: Coffee and rolls, 25 cents per person; other meals, 50 cents per person.

* * *

DIET MENU

Puffed rice Corn flakes Puffed wheat
Bran Grape nuts Shredded wheat
Hominy grits Oatmeal Krumbles
Mutton broth Chicken broth
Broiled or boiled salmon
Boiled eggs Poached eggs

COLD

Roast lamb Sliced chicken
Roast Yorkshire ham

SALADS

Watercress Mixed green
These salads are served with lemon juice dressing
Boiled rice Creamed potatoes Baked potatoes
Plain spinach Boiled onion
Creamed carrots

UNSWEETENED

Cup custard
Stewed prunes Stewed peaches
Stewed pears Baked apple
Physical culture health bread
Oranges Apple sauce
Pulled bread Zweiback Melba toast
Graham bread Saltines Rye bread
English breakfast Ceylon Oolong Green tea
Postum cereal Cafe des invalides
Milk Buttermilk Cocoa Malted milk

DINNER

Canape of fresh crab flake, Lorenzo
Cream of asparagus, Diana
Consomme julienne Bouillon hot or cold
Essence of fresh okra en jelly
Olives Radishes
Boiled salmon, hollandaise sauce
Potatoes naturel
Boiled leg of mutton, caper sauce
Emince breast of chicken, a la King
Pineapple fritters
Roast Philadelphia capon, giblet sauce
Apple jelly
Roast prime ribs of beef au jus
Dinner rolls
Boiled potatoes
Mashed potatoes Baked potatoes Steamed rice
New green peas Stewed golden bantam corn
Lettuce and tomato salad Venetienne salad
Cherry pudding, cream sauce
Franshipan tartlet Orange meringue pie
Assorted cake Cocoanut macaroons Sponge cake
Vanilla ice cream Praline ice cream
Apples Bananas Oranges
Mixed nuts Cluster raisins
Tunis dates
Roquefort, Sage and Swiss cheese
Saltines Water crackers
Coffee

* * *

DIET MENU

Puffed rice Corn flakes Puffed wheat
Bran Grape nuts Shredded wheat
Hominy grits Oatmeal Krumbles
Cream of asparagus Chicken broth
Broiled or boiled striped bass
Boiled eggs Poached eggs
COLD
Roast lamb Sliced chicken
Roast Philadelphia capon
SALADS
Watercress Mixed green
These salads are served with lemon juice dressing
Boiled rice Creamed potatoes Baked potatoes
Plain spinach Boiled onion
New green peas
UNSWEETENED Cup custard
Stewed prunes Stewed peaches
Stewed pears Baked apple
Physical culture health bread
Oranges Apple sauce
Pulled bread Zweiback Melba toast
Graham bread Saltines Rye bread
English breakfast Ceylon Oolong Green tea
Postum cereal Cafe des invalides
Milk Buttermilk Cocoa Malted milk

Breakfast, dinner and supper cards at Hotel Gresham, Spartanburg, S. C.:

BREAKFAST, 75 cents.

Stewed prunes or Grapefruit
Shredded wheat Pearl grits
Oat meal Corn flakes
Breakfast bacon or Breakfast hash
EGGS: Boiled, fried, poached, shirred, scrambled or plain omelets.
Country fried potatoes
Hot biscuits or Dry toast
Griddle cakes Maple syrup Air line honey
Tea Coffee Milk

DINNER, 75 cents.

Cream of tomato soup
Mixed pickles Sliced tomato
Marble roll, custard sauce
Prime ribs of Western beef, au jus
or
Roast young chicken, with dressing
Snowflake potatoes Asparagus tips, on toa
Steamed rice Stuffed bell peppers
Corn muffins Plain bread
Green apple pie or Lemon meringue pie
Ice cream or Cake
Milk Coffee Iced tea Tea

SUPPER, $1.00.

Corn flakes Pearl grits
Sliced bananas
Baked lake trout, drawn butter sauce
Broiled sirloin steak
or
Fried Virginia ham, with red gravy
EGGS: Boiled, fried, poached, shirred, scrambled, plain omelets.
POTATOES: Baked, French fried.
Lettuce and tomato salad
Hot rolls Plain bread
Hot cakes Maple syrup
Assorted pies
Ice cream Cake
Coffee Tea Iced tea Sweet milk
MEAL HOURS: Breakfast, 6:15 to 9:15 a. m.; Dinner, 12:00 to 2:15 p. m.; Supper, 6:00 to 8:30 p. m.

SOME DINING CAR MEALS

Southern Railway System dining car service:

BREAKFAST

FRUITS
Fruit in season (see special today)
Orange marmalade 25
Apple sauce (with cream) 30 Sliced pineapple 35
BEVERAGES
Coffee, cup 10, small pot 15, large pot 25
Tea, pot 20 Cocoa, pot 20 Milk, glass 10
Instant postum 15 Malted milk 15
BREADS
Dry or buttered toast 15 Rolls 10
CEREALS
Grape nuts (with cream) 25
Oatmeal (with cream) 25
Post toasties (with cream) 25
OYSTERS OR FISH
(See Special Today)
EGGS AND OMELETS
Boiled or fried (1) 15, (2) 30
Shirred (two eggs) 40
Omelet plain (two eggs) 40, with jelly or ham 60
Scrambled (two eggs) 30, with minced ham 60
BROILED, ETC.
Small steak 1.00 Mutton chops (2) 75
Bacon and eggs 60 Hams and eggs 60
Ham 60, half portion 30 Bacon 60, half portion 30
Bacon, per slice 10
POTATOES
French fried, hashed and browned, or lyonnaise 25
Griddle cakes, with syrup 35

* * *

The "Specials Today" slip attached to the

breakfast card read:

SPECIAL FOR BREAKFAST TO-DAY

Guests will please write their orders

Half grape fruit 20
Baked apple with cream 30
Steamed oatmeal with cream 25
Fried lake trout 70
Country sausage with hominy 70
Corned beef hash, fried egg 65
Minced ham, scrambled eggs 70
Jelly omelet 60
Griddle cakes, maple syrup 35

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Southern Railway System dining car service:

DINNER.

RELISHES

Olives 25 Sliced tomatoes 30
Chili sauce 15 Melon mangoes 25

SOUP

(See Special Today)

FISH

(See Special Today)

BROILED

Small steak 1.00 Mutton chops (2) 75
For chicken or other meat orders (see special today)

VEGETABLES

Potatoes, hashed and browned, French fried or Lyonnaise 25
Stewed corn 25 Domestic peas 25 String beans 25
French peas 25 Asparagus 40
Spinach (with egg) 35

SALADS

Lettuce and tomato 45
Special chicken salad, mayonnaise 80

DESSERT

Ice cream 20, (with cake) 30 Sliced pineapple 35
Figs in syrup (with cream) 40
Orange marmalade 25

PRESERVES

Strawberry or Raspberry 30

BREADS

Vienna and Graham bread 10
Boston brown bread 15 Flake crackers 10

CHEESE

Imperial club cheese (with saltines) 30

BEVERAGES

Coffee, cup 10, small pot, 15, large pot 25
Cocoa, pot 20 Milk, glass 10 Instant postum 15
Malted milk 15 Iced tea 15

No order served less than 25 cents to each per-

* * *

SPECIAL FOR DINNER TO-DAY

Guests will please write their orders

Spring onions 15 Cream olives 25
Celery hearts 25
Soup—Puree of tomato 25
Baked trout, Creole sauce 70
Smothered calves liver with onions 70
Spanish omelet, mashed potatoes 90
Fried chicken, country style 1.15
Hot roast beef, mashed potatoes 90
Broiled lamb chops, green peas 90
Asparagus toast 40
Mashed potatoes 25
Steamed rice 20
Lima beans 25
Lettuce and tomato salad 45
Vanilla ice cream 20, (with cake) 30
Hot apple roll, natural sauce 25

ON A BURLINGTON DINING CAR

BREAKFAST

Clam broth 20

Sliced oranges or Orange juice 25
Stewed prunes, with cream 25
Orange marmalade 25
Orange 10

Oatmeal, Corn flakes, Cream of wheat or Grape nuts with cream 30

Bacon 65; half portion 35 Ham 65; half portion 35
Bacon and eggs 65 Ham and eggs 65
Eggs, shirred or scrambled 30
Eggs, boiled or fried 30
Poached on toast 50
Plain omelet 45 Omelet with cheese or jelly 50
French fried potatoes 25 American fried 20
Potatoes, hashed brown 20
Hot rolls or muffins, dry or buttered toast, or bread and butter 15
Milk toast 25 Griddle cakes with syrup 30
Coffee, Tea or Cocoa, served in pot (for one) 20
Individual bottle milk 20 Buttermilk 10
Instant postum 15 Horlick's malted milk 20

DINNER

[The bread, meat and beverage items are similar to the breakfast card.—Ed.]

Green olives 25 Ripe olives 25 Pickles 15
Melon mangoes 25 Pimolas 25

Consomme in cup 20 Clam broth in cup 20
Potato salad 25
Cold asparagus, vinaigrette 35
Chicken salad, mayonnaise 75
Orange 10 Orange marmalade 25
Sliced oranges 25
Guava jelly 25 Strawberry preserves 25
American cheese 25 Roquefort cheese 40

* * *

LUNCHEON

[Similar to dinner card, except the meat section replaced with sandwiches.]

Club sandwich 65
Chicken sandwich 35 Ham sandwich 25

DINNER SPECIAL

Radishes or young onions 15
Sliced cucumbers or tomatoes, half portion 25
English beef soup, in tureen 25
Clam broth, hot or cold, in cup 20
Broiled whitefish, maitre d'hotel 70
Roast chicken, with dressing 1.00
Breaded veal cutlet 75
Assorted cold meats, potato salad 85
Small dinner steak 1.15
Half friend chicken, country style 1.00
Omelet with marmalade 60
New potatoes persillade 25 Fried egg plant 25
Corn and green peppers, saute 25
Green peas 20
Cucumber, lettuce or tomato salad 40
Ice cream 25; with wafers 35
Green apple pie, with cheese 20 A la mode 30
Chilled watermelon, per portion, 25
Camembert cheese, toasted crackers 25
Iced tea or coffee 20

Index to Appendix of Fellows' Menu Maker

See Other Index Printed on Second Page of Buff Section

A La Carte Cards

Best Hotel, Galva, Coffee Shop....172
Breakfast, The Blackstone..... 94
Breakfast, Chicago Beach.....186
Breakfast, Child's Restaurant.....160
Breakfast, Cooper-Carlton Hotel...157
Breakfast, Davenport, Spokane....154
Breakfast, The Drake, Chicago.....122
Breakfast, Hotel Lincoln.....158
Breakfast, The McDonald.....160
Breakfast, McCurdy Hotel.....161
Breakfast, Maryland Hotel..... 59
Breakfast, Hotel Meuhlebach.....150
Breakfast, Hotel Secor.....132
Breakfast, North Shore Hotel.....156
Breakfast, Shawnee Hotel.....155
Breakfast, Hotel Statler, Detroit...136
Breakfast, The Washington, D. C..130
Carte du Jour, Tip Top Inn.....117
Chauncey Wright, Rest., Seattle....179
Chicago Athletic Association.....103
Chinese Card, Hotel Cadillac.....188
Chittenden Hotel Lunch Room....176
Claypool Hotel, Afternoon Tea..... 54
Claypool Coffee Shop.....170
Cleveland Hotel Lunch Room.....174
Cold Dishes, Sheridan Plaza.....128
Conant Hotel, Omaha.....161
Dinner, The Blackstone..... 95
Dinner, Cooper-Carlton Hotel.....157
Dinner Card, The Drake.....120-121
Dinner, Hotel La Salle, Chicago.... 67
Dinner, The Macdonald.....160
Dinner, Hote. Pennsylvania ...140-143
Dinner, Hotel Statler, Cleveland...138
Dinner, Hotel Statler, Detroit.....137
Dinner, Hotel St. Francis.....148
Dinner, The Washington, D. C....130
Farragut Hotel, Coffee Room.....168
Gotham, N. Y., Break. Suggestions.. 56
Gotham, New York, tea room..... 56
Grand Hotel, Sydney, Australia.... 6
Grill Room Specialties, La Salle.... 66
Hazelwood Restaurant, Portland...178
Hotel Lincoln, Indianapolis.....158
Hotel Marting Coffee Shop.....164
Lincoln Hotel Cafe..... 44
Luncheon, The Blackstone.....127
Luncheon, Bus., Washington, D. C..131
Luncheon, Chicago Beach Hotel....185
Luncheon, Hotel Deshler.....133
Luncheon, The Drake.....123
Luncheon, Edgewater Beach Hotel.129
Luncheon, Hermitage, New York... 38
Luncheon Specials, Manufacturers.. 58
Luncheon, University Club, Chicago. 42
Luncheon, The Warwick.....162
Lunch Room, Hotel Pennsylvania..141
O Henry Hotel, Greensboro, N. C..131
Original Dishes, Tip Top Inn.....116
Patten Hotel, Chattanooga..... 33
Rathskeller, The Marion..... 29
Rice Hotel Coffee Shop.....169
Richelieu Catering Co.'s Catalog... 96
Rock Island Lines Eating House... 5
Savarin Lunch Room.....175
Seville Restaurant.....159
Sherman Hotel Coffee Shop....166-167
Sinton Candy Shop.....165
Specials, The Bentley, Alexandria.. 30
Special, Hotel Latham..... 56
St. Francis Hotel.....149
Supper, Hotel Deshler.....134
Supper, The Drake.....124
Supper, The Illinois, Galesburg..... 30
Supper, Hotel Pennsylvania.....141
Supper Specials, The Manufacturers 58
Supper, Hotel Statler, Detroit.....136
Tea, Afternoon, Muehlebach.....152
Tea, Hotel Pennsylvania.....142
William Penn, Special Today.....179
Wisconsin Hotel, Milwaukee.... .153

American Plan Cards

Breakfast, The Burdick, Kalamazoo. 27
Breakfast, Hotel del Monte..... 78
Breakfast, The Falmouth, Portland. 13
Breakfast, The Homestead.....190
Breakfast, Nixon (for checking off). 51
Breakfast, Stewart, San Francisco.. 83
Cataract Hotel, Sioux Falls (set)... 41
Connor Hotel, Joplin, Mo. (set).... 16
Dinner, Banff Springs Hotel.....159
Dinner, The Bucklen, Elkhart..... 40
Dinner,The Dominion,Victoria,B.C. 11
Dinner, El Tovar Hotel.....159
Dinner, The Falmouth, Portland... 7
Dinner, Hotel Galvez.....169
Dinner, The Homestead.....191
Dinner, Key Route Inn, Oakland... 84
Dinner, The Natatorium, Waco.... 72
Dinner, The Nelson, Rockford..... 31
Dinner, Paso Robles..... 77
Dinner, Hotel Robidoux.....2-50
Dinner, Savoy Hotel, Kansas City.. 17
Dinner, The Sherman, Appleton.... 31
Dinner, Stewart, San Francisco.... 83
Dinner, Tacoma Hotel..... 1
Dinner, The Victoria, San Francisco 83
Dinner, Windermere, Chicago 16
Dinner, The Winona, Winona..... 31
Dinner, The Yates, Utica..... 41
Gresham Hot.Spartanburg,S.C.(set) 191
Lincoln, Gooding, Idaho, Dinner.... 27
Luncheon, The Homestead.....190
Luncheon, Stewart, San Francisco.. 83
Luncheon, The Victoria, S. F..... 83
Mexican Gulf, Pass Christian..... 24
Mishawaka, Mishawaka, L. & D... 43
Modified American plan, Exposition 86
Montrose, Cedar Rapids (set)..... 32
Northwest Hotel, Bismarck, B. & D.25
Republican House, Milwaukee..... 22
St. Charles, St. Joseph (set)..... 22
Vendome Hotel, Columbus (set).... 40

Table d'Hote Menus

Afternoon Tea, The Drake.....123
Auditorium, Chicago, 75c lunch.... 57
Battle House, Mobile..... 24
Briggs House, 50 cents..... 1
Capital Hotel, Little Rock, 75 cents. 41
Cawthon, Mobile, 50c luncheon....6-23
Chicago Beach Hotel, $1, $1.50....185
Dinners, The Chittenden, Columbus 13
The Drake, Chicago, $2.50, $1.50...123
Dinner, Hotel Latham..... 65
Dinner, Sheridan Plaza.....128
Dixie Dinner, Hotel Wisconsin... 153
Great Northern, Chicago..... 31
The Hollenden, Cleveland..... 15
Illini, Alton, L. & D..... 50
Kimball, Atlanta..... 17
Latham, New York, 60c lunch..... 56
Lincoln Hotel Cafe, 60c..... 44
Lincoln, Pittshurgh, 75c..... 57
Lodge Feasts..... 2
Luncheon, Battle House..... 23
Luncheon, The Courtland..... 23
Luncheon, 75c, The Drake.....123
Luncheon to Lord Mayor..... 31
Luncheon, 75c, Sheridan Plaza.....128
Metropolitan, Harrisburg, 50c lunch 41
Pfister, Milwaukee, L. & D..... 32
Royal Hotel, Edinburgh..... 6
St. Francis Hotel, $2.50.....149
Supper, Lincoln Hotel, 60c..... 65
Seville Restaurant, $1.50, $1.75....159
Simple Life Menus..... 70
Transportation Club,Palace,S.F. 75c 83
White Star Line, 2nd. Cahin (set).. 40
Wiley, Dr. H. W., A Dinner For... 50

Banquet Menus

Albany Hotel, Denver, Luncheon... 78
A. H. A. At Hotel La Salle.....168
Arctic Brotherhood, Tacoma..... 2
Astor Hotel, New York.....142
Banquet Prospectus, Baltimore....107
Bar Assoc., Mattoon (quotations)... 74
Bucklen Hotel, Elkhart..... 31
Chandler Hotel, Marshfield, Ore... 27
Clifton Hotel, Ottawa, Ill..... 14
Denton Hotel, Canon City, Lunch.. 82
Fort Pitt Hotel, Pittsburgh.....35-39
'49 'er Mining Camp, St. Francis... 79
Gayoso Hotel, Memphis..... 10
Georgia Hotel Ass'n, Valdosta..... 65
Gibson, Cincinnati, Hotel Clerks... 21
Golden Wedding..... 28
Grandon, Helena, Mont., $10..... 23
Greeters, Hotel del Coronado.....159
Greeters, Palace, San Francisco....158
Gridiron Club, Washington..... 21
Grunewald, New Orleans..... 35
Gunter Hotel, San Antonio..... 78
H. M. M. B. A., Chattanooga..... 34
H. M. M. B. A., Long Beach..... 76
H. M. M. B. A., Los Angeles..... 75
H.M.M.B.A.,Lunch,Cliff,Manitou.. 78
H.M.M.B.A., Luncheon, Fairmont.. 77
H. M. M. B. A., The Piedmont..... 34
H. M. M. B. A., Riverside..... 76
H. M. M. B. A., South.....168-169
H. M. M. B. A., 30th Anniversary... 17
H. & R. Ass'n, The Radisson..... 65
Idan-ha Hotel, Boise, Idaho..... 39
Illinois Hotel Ass'n, Champaign.... 64

Banquet Menus—continued
Illinois Business Men (quotations).. 1
Illinois Hotel Ass'n, Springfield..... 17
Iowa Hotel Association, Colfax..... 72
Japanese, Davenport, Spokane.. .. 49
Jefferson, St. Louis, Stewards & Chefs 21
Kansas City Bar Ass'n (quotations) . 28
Kansas-Missouri Ass'n, The Elms... 54
Lafayette, Clinton, Iowa..... 7
Lincoln Centennial, Springfield..... 9
Lumbermen's,St.Anthony,S.Antonio 87
Mandarin Banquet, Palace, S. F.... 81
Maxwell House, Nashville..... 65
Metropole, Catalina, Luncheon.... 82
New York Ass'n Luncheon..... 65
N. W. Hotel Ass'n, Rome, Omaha.. 47
Ohio Hotel Ass'n, Canton..... 65
Ohio Hotel Ass'n, Cleveland..... 16
Pennsylvania Hotel Ass'n,Pittsburgh 16
The Portland, Portland..... 82
Psi Upsilon Fraternity..... 21
Raymond Hotel,Pasadena,Luncheon 82
Redondo Beach, Luncheon..... 82
Rennert, Baltimore..... 23
Ruffner Hotel, Charleston.. 23
St. Andrew's Scotch Society, Broezel 57
St. Anthony, San Antonio..... 78
St. Charles, New Orleans..... 35
St. Nicholas, Springfield..... 34
Schenley Hotel, Pittsburgh..... 39
Seneca Hotel, Rochester..... 21
Steamer,J.S., New Orleans, Lunch... 82
Steward's Club, Pittsburgh..... 27
Tacoma Hotel..... 39
Taft at Davenport's..... 50
Taft at the Edwards, Jackson..... 52
Taft at El Tovar..... 52
Taft Dinner, Grunewald..... 28
Taft, Minneapolis Commercial Club 47
Tennessee Society, Toledo, 1873.... 74
Tierney To His Employes..... 27
Tom Green Dinner.....183
Trade Press, Chicago..... 7
Transportation Ass'n, Milwaukee... 21
United Hotel Ass'n, The Drake....123
University Club, Philadelphia..... 11
The Vendome, San Jose..... 23
Wenonah, Bay City..... 11
Wilson, Salt Lake, Luncheon..... 82
Wisconsin Hotel Ass'n, Merrill..... 47
Woodruff, Watertown, N. Y..... 11

Club Menus
Breakfast, the Alamo, Colo. Spr'gs. 84
Breakfast, The Antlers, Colo. Spr'gs. 84
Breakfast, Chicago Beach.....186
Breakfast, Cooper-Carlton.....157
Breakfast, The Geronimo, Chickasha 57
Breakfasts, The Hollenden..... 15
Breakfasts, The Illini, Alton..... 50
Breakfasts, Lincoln Hotel, Lincoln.. 46
Breakfasts, Mexican Gulf..... 25
Breakfast, Muehlebach Hotel.....150
Breakfast Hotel Pennsylvania.....152
Canadian Pacific Dining Car.....144
Child's Breakfast Suggestions.....161
Dining Car, Nickel Plate..... 15
Dinner, Statler-Buffalo..... 73
Filine's Tea Room, Boston.....171
Luncheons, The Hollenden..... 15
Luncheons, Statler-Buffalo..... 73
New Years Eve, The Gibson..... 63
Suppers, Combination, Courtland.. 20

Holiday Menus
Christmas Dinner, Avenue House.. 18
Christmas Dinner, Battle House... 18
Christmas Dinner, The Colonial.... 19
Christmas Dinner, Hotel Eldridge.. 18
Christmas Dinner, The Lucerne.... 19
Christmas Dinner, The Millard.... 19
Christmas Dinner, The Otsego..... 18
Christmas Dinner, Plankinton..... 18
Christmas Dinner, The Robidoux.. 19
Christmas Dinner, The Rome..... 18
Christmas Dinner, West, M'p'ls.... 19
Easter, The Windermere..... 1
Hallowe'en, Hotel McKenzie.....157
Lincoln's Birth., Post Tav. (maxims) 87
New Year's Eve, Cadillac, Detroit. 85
New Year's Eve, Gibson (club).... 63
New Year's Eve, Grunewald..... 64
New Year's Eve, Gunter, S. Antonio 63
New Year's Eve, Ritz-Carlton,Lon. 64
New Year's Eve, Robidoux..... 63
New Year's Eve, Statler-Buffalo... 63
New Year's Eve, Union Leag. (quot.) 64
St. Patrick's Day, Cawthon..... 74
St. Patrick's Day, Hotel Sinton....147
St.Patrick's Day,Southern,Columbus 84
St Patrick's, Thompson, Kane, Pa.. 84
Thanksgiving, The Albany..... 61
Thanksgiving, Athens, Columbia... 62
Thanksgiving Dinner, The Busby.. 60
Thanksgiving Din., The Chittenden. 60
Thanksgiving Din., The Colonial.... 61
Thanksgiving, Colonial Cafe..... 62
Thanksgiving, The Gr. Northern..10-61
Thanksgiving, Harper House..... 62
Thanksgiving Dinner,The Lafayette 62
Thanksgiving Din., Hotel Loyal.... 60
Thanksgiving, The Lucerne.....10-61
Thanksgiving, The Manufacturers.. 61
Thanksgiving, Normandy (quot.)... 62
Thanksgiving Din., The Otsego..... 60
Thanksgiving, The Robidoux..... 10
Thanksgiving, The Soo, Bismarck... 62
Thanksgiving, The Windermere ... 11

Lunch Room Cards
Breakfast Spec., Brittain's, Atlanta.. 38
Breakfast, Child's, New York.....160
Breakfast, Hotel Pennsylvania..140-141
Breakfast, 25c, Home Dairy, Denver 83
C. M. & S. P. Lunch Rooms..... 47
Chittenden Hotel.....176
Cleveland Hotel, Cleveland.....174
Peabody Grill, Steam Table..... 28
Rock Island Lines Eating House.... 5
Savarin Cafe.....175

Tea Room Cards
Afternoon Tea Suggestions, Julien...170
Claypool Hotel, Afternoon Tea..... 54
Filene's, Boston.....171
Grunewald, N. O., Tea Garden..... 24
Muehlebach Hotel.....152
Peabody, Memphis, 4 o'clock..... 29
St. Francis Hotel.....147

Coffee Shop Cards
Best Hotel, Galva..... 172
Claypool, Indianapolis..... ..170-171
Farragut Hotel, Knoxville.....168
Marting Hotel, Breakfast.....164
Rice Hotel, Houston.....169
Sherman Hotel, Chicago.....166-167

Cafeteria Selections
Chicago's California Cafeteria.. ...182
Selection at Illinois Cafeteria.....171
Serveself, Detroit..... 7

Candy Shop Cards
Hotel Sinton Candy Shop.....164-165

Dining Car Menus
Alton, Special Today..... 29
Canadian Pacific, Meals.....158
C. B. & Q., Dining Car..... .192
C. M. & St. P., Dinner..... 14
C. M. & St. P., Lunch Rooms..... 47
C. & N. W., Dining Car..... 3
Club Meals, Canadian Pacific.....144
D. & R. G., Cards..... 85
Dietitic Suggestions, Canadian Pac.144
Fred Harvey, Meals.....14-77-159
Illinois Central, Dinner..... 14
Lehigh Valley, B. & D..... 43
Nickel Plate Club Meals..... 15
Queen & Crescent, Meals..... 35
Southern Railway System.....191

Beverage Lists
Bev. & Mix. Drinks, Tip Top Inn...109
Blackstone Wine List..... 89
Drink Card, Hotel St. Francis.....146

Miscellaneous
Afternoon Tea Sug., Hotel Julien...170
Afternoon Tea Suggestions, Howie's. 30
After the Show Suggestions.....169
After Theatre, The Albany..... 6
After Theatre Special, The Marion.. 29
Appetizers & Relishes, Tip Top Inn .110
Atrium Book Menu, Claypool....54-55
Barbecue Lunch (Spanish) Los Ang.. 76
Boody House, Toledo, 1873..... 74
Box Lunch, 50c, Albany..... 38
Breakfast Suggestions, Pellow..... 33
Buffet Lunch, Lincoln Hotel..... 45
Buffet, Sheridan Plaza.....128
Business Lunch, 40c, Davenport...152
Chafing Dishes, Tip Top Inn.....110
Chinese Card, Hotel Cadillac.....188
Chinese Dishes, Kimball House.... 2
Cold Dishes, Tip Top Inn.....108
Diet Menus, The Homestead.....190
Dietitic Selections, C. P. R..... 144
Dinner Dance, The Muehlebach....169
Dinner Suggestions, The Sovereign .163
Dutch Lunch, After Theatre..... 16
Egg Bill, Cawthon Hotel..... 26
Eggs & Omelets, Tip Top Inn.....112
Egg Specialties, Hotel Seville..... 4
Entree Dishes, Varying The..... 20
Fountain Refreshments, The Drake 122
Game Dinner, Grand Pacific....73-147
Game Dinner, Union League Club.. 74
Game List, Tip Top Inn.....114
Garnitures & Sauces, Tip Top Inn...113
Grill Room Specialties, La Salle..... 66
Griswold, Detroit, 50c Lunch..... 30
Hillman, Birmingham, Specialties... 22
Indian Dinner, Hotel Lincoln 14
Italian Room Card, The Drake....123
Limited Selection, Illustration of.. 20
Louisiana Night, St. Charles.....169
Luncheon, The Castaneda, Las Vegas 40
Luncheon, Sinton Candy Shop.....164
Menus Elab. For Waiter's Infor..... 53
Menus Exposition, The Drake.....118
Merchants' Lunch, 50c, Marting...164

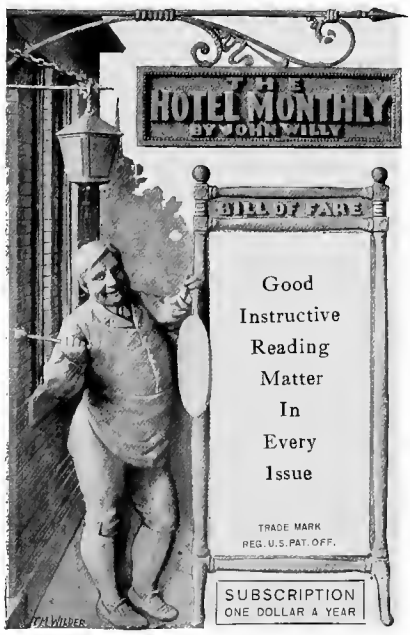
ice Hotel..... 169
Mexican Feast, San Antonio..... 168
Mills Hotel, 25 cent meal..... 3
Mining Camp, '49 'Er, St. Francis.. 79
Mobile Snack, A..... 34
Morning Meal (for checking off)... 51
Nations and States Breakfasts..... 26
One Order American Plan..... 35
Original Dishes, Tip Top Inn...110-116
Oyster Bill, The Piedmont..... 72
Oysters & Clams, Tip Top Inn.....111
Possum Dinner at Marlborough.... 52
Prosperity Dinner, Grunewald..... 14
Quotations Menu, Clifton House... 1
Rathskeller, The Marion..... 29
Ready Dishes, Midday, Blackstone.. 93
St. Andrew Society (quotations).... 57
Salad List, Tip Top Inn 114
Sandwiches, Tip Top Inn.....113
Southern Luncheon, The Grunewald 168
Southern Specialties, Battle House.. 24
Spanish Feast, The Menger..... 82
Special Cold Buffet, Claypool..... 54
Special Dishes, Lincoln Hotel Cafe. 44
Special Today, William Penn Hotel..179
Specialties of Hotel Washington....131
Sunday Breakfast, Vineyard Cafe... 34
Tea Service, Hotel Pennsylvania....142
Tea, St. Francis Specal.....147
The Du Jour, Pennsylvania.....142
Traffic Club Luncheon..... 11
Vegetable List, Tip Top Inn.....115
Virginia, St. Louis, 1858..... 48
Waiters' Infor., Menus Elab. for.... 53
Weekday Specials, Neil House..... 26

Illustrations

Ball Room, The Drake.....126
Banquet Hall, The Blackstone.....173
Banquet Hall, Hotel Muehlebach...102
Bar Association Menu..... 37
Blackman Dinner, McAlpin.....181
Cafeteria, Sheridan Plaza.....128
Cartoon, Can You Beat It?.....188
Chinaware, Bedroom, The Blackstone89
Chinaw're, Din. Rm., Blackstone..89-93
Coffee Shop, Book-Cadillac Hotel..151
Cover Design, Tip Top Inn.....108
Dining Room, Chi. Beach Hotel....185
Dining Room, Commodore, (Frontis.)
Dining Room Main, The Drake....125
Dining Room, Hotel Pennsylvania..139
Glassware, The Blackstone..... 88
Hall of Doges, Davenport, Spokane.. 49
Harding Menu Cover Design.....182
Lincoln Centennial Feast..... 8
Mandarin Banquet, Palace Hotel... 80
Menu Cover Design, The Drake....126
Muschenheim Luncheon (buff sec.).. 65
Open Air Cookery (buff section).... 66
Private Din. Room, The Drake..124-125
Silverware, The Blackstone..... 92
Silverware, Hotel Pennsylvania.....105
Silverware, Hotel Winton.....184
Supper Rm., Hot. Commodore, (Front.)
Tea, Brewing Ideal Cup Of.....135
Teapot, Silver Band.....135
Thanksgiving Cover Design.....152
Tom Green Menu Card.....183

Editorial Reprint From the Hotel Monthly.

Baltimore, A Great Feast In 12
Banquet prospectus, Hot.Baltimore.107
Banquet Served 738 Miles From Base 52
Banquet Service, Scientific, Commo.111
Barbecue, A Genuine Atlanta..... 36
Barbecue, Spanish, Los Angeles..... 76
Beefsteak & Kidney Pie.....115
Bill of Fare, Virginia, St. L., 1858... 48
Breakage, Bulk of, At End of Meal..126
Brewing Ideal Cup Of Tea.....135
Buffalo On The Menu.....147
Bulletin Menu For Cafeteria Meal...107
Cafeteria Standards and Methods of attaining them.....176
Catalog, Richelieu Catering Co.... 96
Charge Extra "Out Of Hours" Meals156
Chicago's California Cafeteria.....182
Childs' Breakfast Selection.....160
Chinaman, John, Caterer.....142
Courtesy, The Importance Of.....113
Dietitian Compiled Menus.....138
Dining Rm., Assign to Room & Seat.115
Eats For The Greeters.....158
French Dishes, A Menu Of..... 144
H.M.M.B.A. Menus South.....168
Language Reform For Law & Menus 125
Learn The Restaurant Business.... 68
Leftover & Comeback, Diff. Bet....122
Limited Selection, Illustration of.... 21
Maitre D'Hotel, What He Eats.....135
Meal Of Trout In Open (buff sec.)... 66
Menus Elab. For Waiters' Infor.... 53
Modified American Plan, Exp'n of... 86
Overhead Should Determine Bill of Fare Prices.....130
Preparation Of Foods..... 72
Refreshments, Serve At All Hours..150
Scientific Banquet Ser., Commodore111
Short Checking, A Way To Prevent.166
The Simple Life Menus..... 70
Slack Res. Service Helps Cafeterias..151
Strawberry Hotel, Payson, Utah....128
Suggestions A La Carte, Hartman.. 12
Tea, Brewing Ideal Cup Of.....135
Tip, The, and Improved Service....135
Tip Top Inn, Chicago.....108
Trout, A Meal Of In The Open.... 66
Twenty-Thousand Dollar Banquet, A 9
Varying The Entree Dishes..... 20
Waiters, Undesirable, Weed Out...112
Woods' Greatest Show On Earth... 79



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The Bell-Boy's Guide (Heldenbrand). Price.$1
This book was written with the object of training young men of good habits in the duties customarily performed by bell-boys. It was prepared by the author to instruct those not familiar with hotels in the particular bell-boy work required for his own hotel—the Hotel Heldenbrand of Pontiac, Michigan. With slight variation this book will meet the needs of the average hotel thruout America. It is pocket size, 32 pages. (A package of four books for $1.00.)

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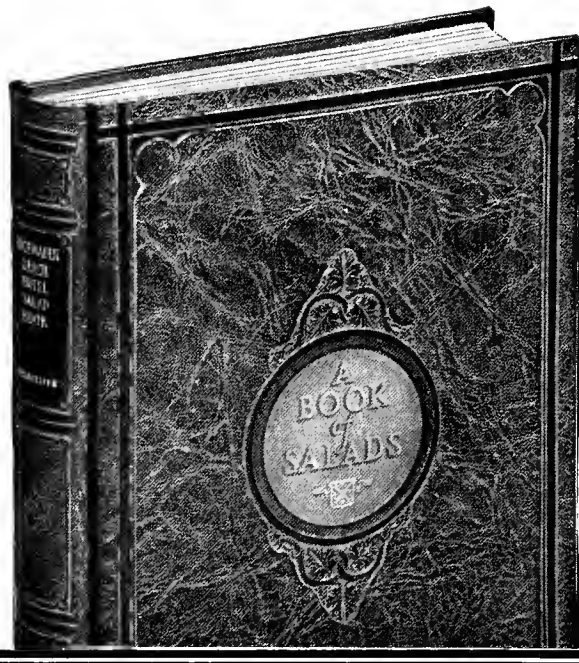
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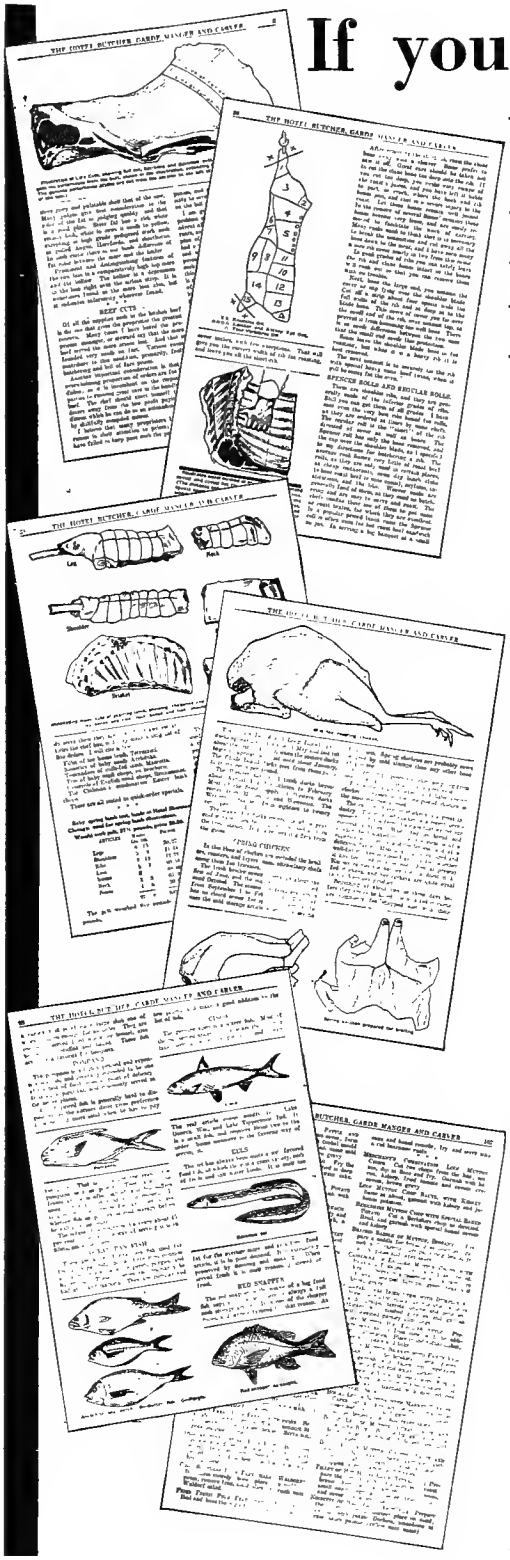


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Monthly rept., Rockf'd Col.l(illus.) .218
More power to cup that cheers.....240
Movie, man wait. on himself (cart'n)229
Murals, Rip chocolate shoppe (illus.)130
Mushroom omelet.....291
Must give to get.....110

Narcissus-self service grill (illus.)...352
N. C. R. cafeteria.....162
Nelson, Rockford, cafeteria (illus.).. 57
Nelson, R'kf'd, elec. kitchen (illus.). 58
Neighborhood tea shop, the.....291
New York, a Missourian is shown in.124
Non-smoker, give some considerat'n319
North Shore Hotel, views (illus.)...273
Nuisances, refuse service to..... 48
Nut, Chinese (illus.).....297
Nutrition, the gospel of.....268
Nutrition and recreation.....293
Nuts and carrot salad.....358

Oakland Hotel storer'm syst. m(illus)326
Oatmeal the popular cereal.....360
Old English grill Ritz-Carlton (illus)271
Old men, give them a chance.....203

One of the 21 Columns of Index to Ideas for Refreshment Rooms

Over sauced food spoils digestion...253
Oysterman, duties of.....288

Palm room, Wade Park (illus.).....338
Pancakes, of appetizing quality....359
Pantries, Statler, Buffalo (illus.)....367
Pantry made dishes, simple.....357
Parkway Tea Room, Chgo. (illus.).. 39
Party order, Hotel Vendome (illus.).250
Party order, record of.....250
Pastry cook and baker, duties.....288
Pastry wagon (illus.).....203
Pennsylvania dining cars.....197
Peoples G.L.& C.Co.Rest., Chgo...115
Per capita cost, menu (illus.).....215
Percentage of initial cost (chart)... 94
Percentage of product'n cost (chart) 94
Percentage of profit (chart)..... 94
Perishable rept.,w'kly,Albany(illu
Perpetual inven. stock book (ilus
Picnic dinner, Father Dutton cool
Picnic party, a (illus.).....
Pie, beefsteak and kidney.....
Pies, herries for, in and out season
Pie filling, butterscotch.....
Pie, good, always demand for....
Pie, maple layer.....
Pie, sweet potato.....
Pioneer of the modern tea room..
Plan, Ambassador, Chgo.,ground f
Plan, bake shop, Denver Union Sl
Plan, bake shop, Michigan Union
Plan, bake shop, the Texas.....
Plan, banquet service pantry,Wint
Plan,banquet service (diagrams)30
Plan, Brevoort Hotel, lunch room
Plan, cafeteria, Buckeye Steel Co.

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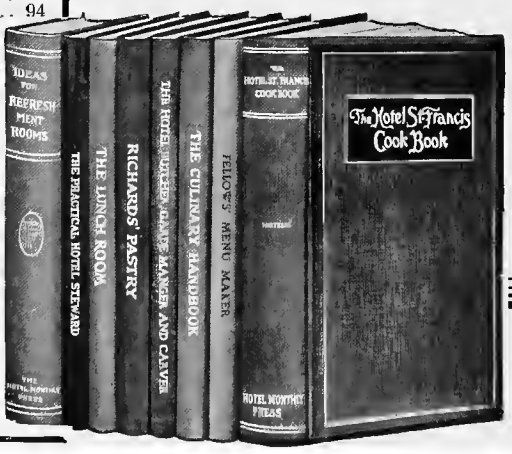
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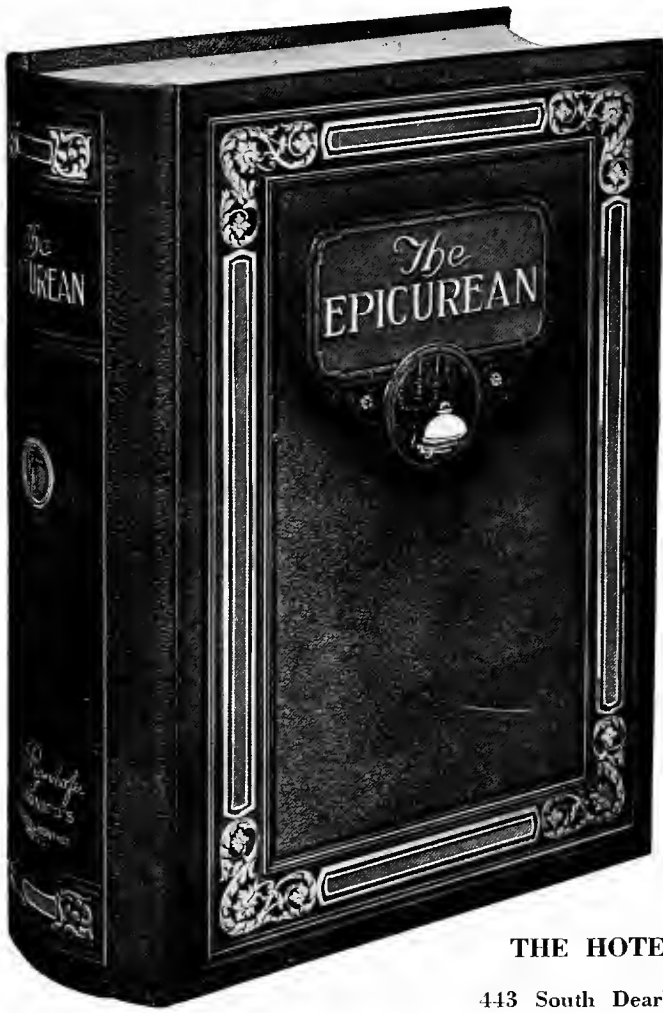
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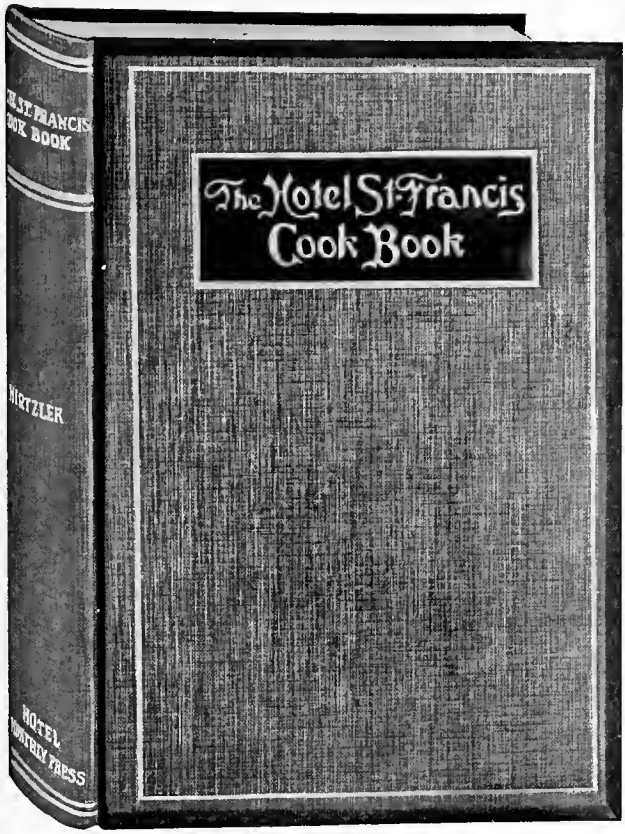
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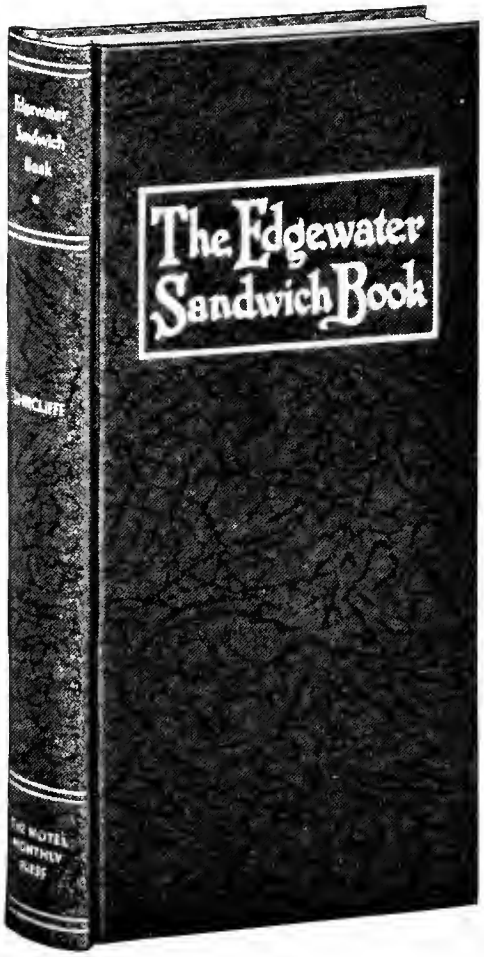
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